



## 2009 “FREESTONE HILLS” PINOT NOIR

*Bella Sonoma Vineyard, Petersen Vineyard, Salmon Creek Block*

### VINTAGE NOTES

The 2009 vintage has for certain produced outstanding Pinot Noirs. While it is still early, these wines post bottling show every bit as much potential as the dramatic 2007 Pinot Noirs which have been heralded by some as the best ever. The fruit for our 2009 expresses in a powerful way the individuality of the sites through intense flavors and perfumed aromatics. Following the difficult 2008 vintage, conditions in late winter and spring were unseasonably warm and almost completely dry, a good thing for a change on the extreme Sonoma Coast. Bud break occurred in mid March and unlike 2008, frost was not a problem. Summer months were somewhat cooler than usual on the Sonoma Coast with dense fog at night lasting till mid morning and virtually no heat spikes. A warm September, always needed in our growing region, allowed full development at optimal brix and acid levels and beautifully developed phenolics.

### HARVEST AND VINIFICATION

Harvest took over 2 full weeks and ended just as we entered November ahead of the rains. Hand harvested in the early morning hours in cold state, clusters were hand sorted and de-stemmed in small one ton fermenters with approximately 25% left to whole cluster for the enhanced aromatic benefit. An extended 10 day cold soak was done to maximize the full potential of this wonderful fruit. We gently manipulated the cap through hand punch downs performed 2 to 3 times per day to ensure balanced extraction. Cold soak was ended by spontaneous wild fermentation and the juice was then chilled and inoculated.

### BARREL FERMENTATION AND AGING

French oak barrels of 36-months air dried with medium plus toast from Tonnellerie Sirugue in Burgundy were selected (60% new barrels for 2009). The complexity and balance of our fruit allowed me to push the envelope in marrying the wine to top French oak. Each lot was pressed at approximately 3 degrees Brix and placed in barrel to complete secondary malolactic fermentation. The final blend came from 23 different wine lots which display the wines intense complexity. Lightly fined to enhance both richness and texture, this wine was fully evolved after an extended 16-months in barrel and was lightly filtered at bottling.

### TASTING NOTES

The 2009 Freestone Hills captures the unique character of this exceptional vintage while showcasing the purity of the Pinot Noir varietal along with the unique elements of all 3 vineyards. The diverse range of Dijon Clones plus the Pommard have added an extra level of complexity and showcases the unique Freestone growing area. Each vineyard has indeed brought its' own personality to this wine. Dark black cherry and ripe rich black raspberry are framed by elegant spice and forest floor scented aromatics. The palate offers a range of red and black fruits plus pomegranate with just the right amount of tannin and acidity to carry all the fruit. The finish is long and luxurious and will develop much further with the needed time in bottle. I am very confident that in time this wine will be one of the finest Pinot Noirs that I have had the pleasure of crafting. Cheers! *—Anthony Austin, Winemaker, March 30, 2011*

<b>Vineyard Source</b>	Bella Sonoma Vineyard, (72%) Petersen Vineyard, (20%) Salmon Creek Block, (8%)
<b>Varietal &amp; Clones</b>	100% Pinot Noir Dijon 114, 115, 667, 777, 828, Pommard
<b>Harvest Date</b>	October 19 – November 1
<b>Cold Soak</b>	Average of 10 days
<b>Barrel Regimen</b>	Tonnellerie Sirugue, 16-months, 60% new French oak
<b>Alcohol</b>	14.3%
<b>Yeast</b>	Wild yeast fermentation followed by Assmanhausen yeast inoculation
<b>pH</b>	3.5
<b>Bottling Date</b>	March 10, 2011
<b>Cases Produced</b>	2,904 six bottle cases
<b>Release Date</b>	Spring 2011

### CRITICS REVIEWS PREVIOUS VINTAGES:

“...elegant wine. It tastes like somebody gave a squirt of lime to the cherry, raspberry, cola, persimmon, pomegranate, and sandalwood flavors.”  
*94 Points, TOP 100 Cellar Selection, Wine Enthusiast, 2008 Vintage*

“Rich, with spicy cherry...strawberry jam flavors that are intense...Gains depth and nuance on the finish.”  
*90 Points, Wine Spectator Magazine, 2007 Vintage.*

“Reserved scents of wild cherry and raspberry...Juicy flavors of raspberry and red plum. Silky tannins and hints of vanilla in the lush, raspberry driven nose.”  
*92 Points, Wine News, 2006 Vintage*