2008 “FREESTONE HILLS” PINOT NOIR
Petersen Vineyard, Bella Sonoma Vineyard, Balistreri Family Vineyard

VINTAGE NOTES
The 2008 vintage began with a difficult Spring. A combination of damaging frosts and cold rains
damaged buds and young clusters with the result being even lower than normal yields. As we
pushed into Summer we were greeted with nearly perfect weather of sunny days with temperatures
into the 70s. Fog shrouded nights kept acid levels high. An always welcome Indian Summer arrived
in late September and pushed ripeness levels along to enhance flavors and bring seeds to their full
development. What started off as a difficult vintage finished very strong and yielded well balanced
Pinot Noir with excellent complexity attributable to the low yields put in place during the difficult
Spring.

HARVEST AND VINIFICATION
Harvest from the three distinct vineyards took place over eight days in mid October. Harvesting in
the early morning hours in a cold state is critical with Pinot Noir in order to maintain the delicate
nuances of the varietal. After being hand sorted and inspected, clusters were de-stemmed into small
one-ton fermenters with lots left to 20% to 25% whole cluster. An extended cold soak took place
lasting an average of 10 days. Gentle manipulation of the cap through hand punch downs
performed 2 to 3 times per day assured balanced extraction without creating harsh tannins. Cold
soak was ended by spontaneous wild fermentation and the juice was then chilled and inoculated
with Assmanhausen yeast to finish fermentation.

BARREL FERMENTATION AND AGING
French oak barrels of 36 month air dried with medium plus toast from Tonnellerie Sirugue of
Burgundy are ideal for making Pinot Noir. We have used 60% new barrels and each lot was pressed
at approximately three degrees Brix and placed in barrel where they were allowed to complete
secondary malolactic fermentation. The final blend was lightly fined using fresh egg whites to
preserve and enhance both richness and texture. Fully evolved after and extended 18 months in
barrel, the wine was lightly filtered at bottling.

TASTING NOTES
The 2008 Freestone Hills captures many special attributes of the 2008 vintage and showcases the
expressive character and purity of the Pinot Noir varietal as well as the unique elements of all three
vineyards. The diverse range of Dijon Clones has added an extra level of complexity and showcases
the unique sense of place of the Freestone area. Each of the vineyards has brought it’s own
personality to this wine yet work in perfect harmony. Cherry and fresh raspberry with elegant spice
and earth dominate the aromatics. The palate then becomes a range of red and lighter black fruits
and just the right amount of tannin and acidity. The finish is long and luxurious then finishes
precisely with very bright acidity. I am confident this wine will continue to grow for years to come.
Cheers!  Anthony Austin, Winemaker, July 24, 2010

CRITICS REVIEWS:

“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

“This silken Pinot Noir has the scent of the deep woods.
A lovely red for grilled Arctic char.”
92 Points, Wine & Spirits, 2005 Vintage