



2010 Reserve Pinot Noir, Sonoma Coast

Our first vintage overseeing the Ramondo Vineyard was 2007, a growing year that resulted in an average yield of 3 tons to the acre. With every subsequent vintage, steadily declining yields were the theme (mostly a function of poor flowering weather giving us light fruit sets), although none more meager than the 1 ton to the acre outcome that 2010 yielded. While the crop size was tiny in quantity, we took considerable consolation from the exceptional quality of finely balanced and intensely flavorful grapes that we harvested in the 3rd week of September. This conclusion led us to decide early on to give the wine the full version of our 'Reserve' approach: slightly extended maceration, 19 months in Kadar 400 liter puncheons, 45% of which were new. Dark red and black fruits dominate the nose and palate. Despite the full bodied and textured mouthfeel, the cool climate identity of the fruit persists as made apparent through the wine's lively acidity and fine grained tannins.

130 cases produced

14.4% alcohol

Harvested 9/22/10

