



Zacherle Wine: Pinot Noir 2009 Carneros Napa Valley

Vineyard: We sourced this vineyard from a small 10 acre parcel planted to both Chardonnay and Pinot Noir in the Carneros Valley of the Carneros AVA in Napa Valley. The Pinot Noir vines are about 7 years old and are a mix of Dijon Clones 115 and 667. The soils are a mix of loam - lay and river gravel. The 2009 vintage was a really a great year for this vineyard as it tends to come off early due to the good drainage so we didn't get stuck in the early October rains that came.

Tasting Notes: A lightly hued ruby red color offers aromas of red cherry, anise and baked rhubarb-cherry pie followed by hints maple sugar,. The palate is sweet with soft fine grain tannins along with a full palate length and moderate acidity. Flavors of strawberry-plum fill the palate and finishes with subtle milk chocolate notes.

Technical Notes:

Blend: 100% Pinot Noir from the Paladini Vineyard in Carneros Valley of Napa Valley (Dijon Clones 115 and 667)

Harvest Date: September 11th 2009

Harvest Chemistry: Brix: 24.6 Total Acidity: 7.2 g/L pH: 3.35

Vinification: Our Pinot Noir was hand harvested in the cool morning hours to assist in keeping the must cold for our cold maceration (3 days) prior to fermentation. The fruit was partially destemmed (70%) and whole cluster (30%) to a small temperature controlled tank where total maceration time was 12 days where after the Pommace was basket pressed to barrel and aged sur lie (on wine lees) for 18 months prior to bottling.

Barrel Program: 30% second use French oak and 70% neutral French oak

Wine Chemistry: Alc. v/v: 14.7% pH: 3.63 Total Acidity: 6.5 g/L

Bottled: June 19th, 2011 Cases: 168 cases