

2011 Lesson Plan

Russian River Valley, Sonoma County

Vintage

The long cool growing season of 2011 allowed great acid retention in the fruit and extended time for flavor development without the higher sugar levels associated with warmer growing conditions. The warm weather in October was timed perfectly to bring the fruit to the needed ripeness levels.

Vineyard

The fruit was sourced from selected blocks of Syrah and Grenache from the Russian River Valley. Yields were maintained at lower levels for increased quality, ranging from 2.5 to 3 tons/acre.

Winemaking

Grapes were picked in the darkness of the early morning hours, and immediately subjected to rigorous hand sorting and refinement process. The whole berries were gently delivered to tank. Cold soaks lasted five to seven days, and fermentations were managed via a combination of delestage and pumpovers. All French Oak, 25% new, Ermitage and Remond coopers, a mix of Allier and Vosges forests.

Winemaker Tasting Notes

Northern California's version of a southern Rhone blend with a beautiful garnet hue and aromas of bright cherry, cranberry, white pepper and subtle hints of tobacco leaf. Red fruits shine through on the palate complemented by notes of bacon, cardamom and cocoa powder, all wrapped in a medium to full body supported by Grenache's signature yet supple tannins that last through a long and satisfying finish.

Analysis

Varietal: 85% Syrah, 15% Grenache
Appellation: Russian River Valley, Sonoma County
Alcohol: 14.2%
pH: 3.69
Production: 224 cases
Suggested Retail: \$35

