



## 2011 Pinot Noir - Carneros

Fruit for our 2011 vintage was sourced from the south western corner of the Carneros region which overlooks San Pablo Bay. This area is notorious for its extreme winds and moderate afternoon sun and temperatures. Grapes receive extra hang time to develop rich flavors and intense aromas.

The fruit was hand-picked and hand-sorted in the beginning of October, 2011. It was then gently crushed and fermented in small open top tanks. The ferment was a long cool ferment with temperatures maxing out at about 82 degrees with the cap being manually punched down 3 times a day. The wine was then aged for 15 months in French oak barrels

Our 2011 Carneros Pinot Noir offers a fruit forward nose of spicy rich black cherries & raspberries with a hint of that classic Carneros nose of fresh early morning forest. The mouth feel offers complex vibrant flavors of raspberries and strawberries along with more cherries. The wonderful long lingering slightly spicy finish keeps you coming back for more. This delightful medium-bodied wine was made to drink now or cellar for the next 3-5 years. It pairs well with gourmet picnic foods and cheeses or may be the served with the main course of fine dining such as roasted duck or handmade pasta.

**Joseph C. Otos – Winemaker**

**Production: 400 cases**  
**Alcohol content: 14.4%**

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