

2010 PINOT NOIR, HERITAGE SELECTION Estate Vineyard, Sonoma Coast

ESTATE GROWN, PRODUCED AND BOTTLED

- The Bundschu family's 150+year-old vineyard is located on the SW slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay.
- Terrain below 150 ft elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Wines grown in these blocks bear the Sonoma Coast designation to reflect their cool climate character.
- Two distinct blocks of 40+year-old Heritage vines are harvested separately for this limited bottling.

WINEMAKING & ANALYSES

- Optically sorted and gravity fed to fermentation vessels.
- Seven day cold soak, indigenous yeast and malolactic.
- Twice daily gentle pumpovers, using louvers and screens to eliminate pumping skins and seeds.
- Fourteen months in 100% French oak, 50% new. Coopers Tonnellerie Remond, Francois Freres & Tonnellierie O.
- 14.4% alcohol. TA 0.60g/100ml. pH 3.85
- 479 cases produced. Released March 2013.

Winemaker Tasting Notes

Beguiling aromas of rose petals, black truffle and blueberry draw into silky flavors of black plum, deep red cherry, and black raspberry, woven with rich earth and fine milk chocolate. Luxuriously smooth on the palate, with a perfectly balanced combination of weight, concentration and acidity. In the first year after release, we recommend decanting this elegant beauty for up to an hour. Better yet, age in your cellar for a year or more before enjoying.



Jeff Bundschu Sixth Generation Vintner

Keith Emerson Winemaker



