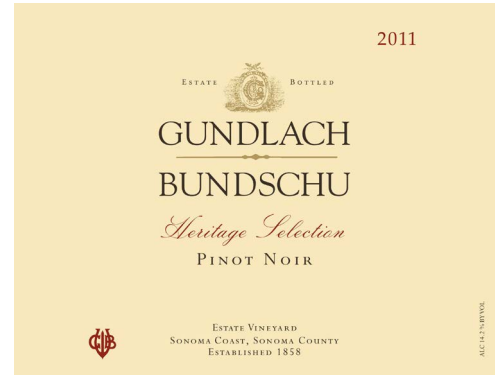




2011 PINOT NOIR, HERITAGE SELECTION ESTATE VINEYARD, SONOMA COAST

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.
- Partially fermented in upright open-top French oak puncheons and gently punched down by hand twice daily.
- Fourteen months in 100% French oak, 50% new. Coopers Tonnellerie Remond, Francois Freres & Tonnellerie O.
- 14.2% alcohol. TA 0.56g/100ml. pH 3.83
- 308 cases produced. Released March 2014.

WINEMAKER TASTING NOTES

Expressive aromas of dried rose petals, pomegranate and blueberry with subtle earth, black truffle and chai spice. Vibrant flavors of deep red cherry and black raspberry are supported by elegant tannins and a silky structure. Luxuriously smooth on the palate, with a perfectly balanced combination of weight, concentration and acidity. We recommend decanting for up to an hour during the first year of release, and expect graceful cellaring for at least ten years from vintage.

Jeff Bundschu
Sixth Generation Vintner

Keith Emerson
Winemaker

