

the path



2011 PINOT NOIR

WINEMAKING NOTES

Our 2011 Pinot Noir is lush and fruity with an aromatic array of red berries, summer plum, and rose petal with earthy hints of mushroom. Brimming with flavors of wild strawberry and cherry the wine is rounded out nicely with subtle smoky notes of cigar box and toasted cardamom. This medium bodied wine is smooth and silky with restrained tannins and balanced acidity. Like most Pinot Noirs it is an exceptionally versatile wine to pair with food. Try our 2011 Pinot Noir with an herb roasted chicken and baby red potatoes or thick cut grilled pork chop with sage infused cannellini beans.

APPELLATION

The majority of the grapes used to make this wine were sourced from Clarksburg and Monterey County. The Clarksburg AVA is an up and coming wine region located in California's Sacramento Delta. The area was quickly discovered by grape growers attracted by a microclimate which closely mirrored that of nearby Napa Valley. The soils here are a combination of poorly-draining clay and rich loam, meaning vines experience nutrient-rich, yet sometimes arid, conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions. The Monterey AVA is located in eastern Monterey County, California. It's part of the larger Central Coast AVA. It runs roughly 100 miles north of Monterey Bay to its southern point, abutting Paso Robles, California. The soils here are sandy and require extensive irrigation. Much like Clarksburg, cool air is funneled in from Monterey Bay, making the northeastern end of this region very cool and well suited to growing grapes with higher levels of food-friendly acidity.

VINTAGE

The 2011 vintage was a trying one for growers. It was an unusually cool year and a late frost affected many vineyards cutting yields and pushing out harvest. The weather remained unseasonably cool through much of the growing season, and was devoid of any real grape ripening heat spikes until well into September. Rain and lower temperature returned again in October further reducing yields and bringing fears of botrytis. These early rain events gave way to the long-awaited Indian summer, with the grapes finally getting ripe enough to pick. While the harvest wasn't abundant, the emerging crop displayed powerfully concentrated flavors developed during the extended hang-time they enjoyed.

BLEND

76% Pinot Noir
13% Sangiovese
9% Barbera
2% Syrah

VARIETAL	Pinot Noir	ALCOHOL	13.5%
APPELLATION	California	PH	3.56
VINTAGE	2011	TA	5.8 g/L
WINEMAKER	Greg Kitchens	UPC	8 33302 00514 1