



Zacherle Wine: Pinot Noir 2008 Carneros Napa Valley

Vineyard: We sourced this vineyard from a small 10 acre parcel planted to both Chardonnay and Pinot Noir in the Carneros Valley of the Carneros AVA in Napa Valley. The Pinot Noir vines are about 7 years old and are a mix of Dijon Clones 115 and 667. The soils are a mix of loam - lay and river gravel. The 2008 vintage was fairly challenging due to strong heat spikes at the end of August and beginning of September thus we picked the fruit as quickly as we could in order to avoid dehydrated fruit flavors.

Tasting Notes: A deep ruby red color offers aromas of candied plum, sandal-wood, anise and baked rhubarb-cherry pie followed by hints maple sugar, rosemary and wet earth. The palate is sweet with soft fine grain tannins along with a full palate length and moderate acidity. Flavors of strawberry-plum fill the palate and finishes with subtle milk chocolate notes.

Technical Notes:

Blend: 100% Pinot Noir from the Paladini Vineyard in Carneros Valley of Napa Valley (Dijon Clones 115 and 667)

Harvest Date: September 3rd 2008

Harvest Chemistry: Brix: 25.6 Total Acidity: 7.2 g/L pH: 3.35

Vinification: Our Pinot Noir was hand harvested in the cool morning hours to assist in keeping the must cold for our cold maceration (4 days) prior to fermentation. The fruit was partially destemmed (70%) and whole cluster (30%) to a small temperature controlled tank where total maceration time was 14 days where after the Pommace was basket pressed to barrel and aged sur lie (on wine lees) for 18 months prior to bottling.

Barrel Program: 25% new French oak (Allier MT) and 75% neutral French oak

Wine Chemistry: Alc. v/v: 14.6% pH: 3.63 Total Acidity: 6.5 g/L

Bottled: May 19th, 2010 Cases: 108 cases