

2010 Pinot Noir

Glass House Vineyard
Sonoma Coast



100% Pinot Noir

A pitch-perfect Pinot, honoring the subtlety of the varietal

The Vineyard: Glass House Vineyard is located in a gap in the mountains separating Sonoma Valley from the influences of the Sonoma Coast. This provides a cooling marine influence that allows for optimal Pinot Noir growing.

The Vintage: The growing season of 2010 was one of the coolest in memory. The Sonoma Coast and the inland valleys of northern California are often covered each evening with a marine layer of fog and clouds that the sun burns off the next day earlier or later depending on how close you are to the coast. This naturally affects the growing conditions. There were days and sometimes weeks during the summer of 2010 when we never saw the sun. Pinot Noir and Chardonnay love this.

To add to the difficulties in 2010, it rained hard and long during the peak of the harvest in October. All grapes and winemakers hate this. Fortunately for Pinot Noir and Chardonnay, they were picked and in the barrel before the rains. The early picked wines, like this Pinot Noir are the best of the vintage and stellar wines, even though the reputation of the vintage in general has been marked down because of the cool season and unseasonable rains.

The Winemaking: Three Pinot Noir clones were fermented separately, one on wild yeast, two on pure strain yeasts and aged sur-lee in French oak barrels until the wine tasted right.

The color is showing a delicate transparency typical of the best Pinot Noir. A flowery, complex and varietally correct nose promises a true Pinot experience. Layered flavors expand in the mid palate in perfect balance, rolling backwards and expanding outwards, evolving into a lingering finish. As with the greatest Pinots, this one is feminine and delicate and pairs with a wider variety of foods than any other wine.

Picked: October 3, 2010, pH 3.84, T.A.. 6.4g/L

Yeast: Wild, RC 212, Ausmenshausen

Fined: Bentonite to settle lees and heat stabilize. Cold stabilized by temperature drop. Cross flow filtered before bottling, sterile bottled, no Velcorin

SO₂ at bottling 25 ppm, at release <12 ppm

Bottled 278 cases, September 26, 2013

Alcohol 14.1%, Residual sugar 0.2% or 2g/L (classified as dry), Vegan

More information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com

www.deerfieldranch.com

www.cleanwine.info



Taste the Passion