

# JEFF GORDON CELLARS



## 2009 SONOMA COAST PINOT NOIR

### TASTING NOTES

This is our fourth vintage of Pinot Noir. On the nose it displays ripe fruit aromas of raspberry, cherry and strawberry with notes of mineral, earth and smoky oak. On the palate, there are concentrated flavors of dried cherry and ripe raspberry with a hint of dark chocolate and vanilla. It has a nice, long, fruit driven finish. This wine would be excellent with medium dishes, such as duck comfit or pomegranate salmon. This pinot's fruit will hold well for about 6 years from vintage date, but will maintain longer showing aged qualities.

### WINEMAKING NOTES

The 2009 Sonoma Coast Pinot Noir is composed of grapes from vineyards near the border of the Russian River AVA. With its broad range of temperatures and composition of loam soils, the Sonoma Coast AVA is perfect for Pinot Noir that is intended to have great structure paired with fruit and earth characteristics. The 2009 vintage for these vineyards was similar to the celebrated 2007 vintage. There was plenty of heat to ripen evenly, on time, and with no worries.

The grapes were picked at 25.3° Brix, destemmed into small open-top tanks, and after a two day cold soak, punched down twice daily by hand in order to gain gentle extraction from the skins without harsh tannins. The vineyard lots were fermented separately, the wine was inoculated for malolactic fermentation and barreled down to traditional burgundian barrels. It was bottled without fining or filtration.

### VINEYARDS

Cummings Vineyard, Sonoma Coast, just west of the city of Santa Rosa.  
Archer Vineyard, Sonoma Coast/Russian River, just west of the city of Windsor.

### SPECIFICATIONS

Production: 125 cases

Alcohol: 14.5%

Total Acidity: 6.3 g/L

Ph: 3.7

Barrel Aging: 9 months

Barrel Types: 25% new French Oak,  
25% 2 year French Oak  
50% 3 year French Oak



Pinot Noir  
Sonoma Coast