

JEFF GORDON CELLARS



2010 LEO SONOMA COAST PINOT NOIR

Just as Jeff and Ingrid had named the 2007 vintage after their daughter Ella Sofia, they have dedicated the 2010 wines in celebration of their son Leo, born August 9 of that year.

TASTING NOTES

The hue of our 2010 pinot is an alluring deep garnet with hints of blue. The nose reveals rich, bright cherry fruit backed up by impressions of earth, spice, violet and sweet wood. This wine is medium-bodied with a touch of richness and viscosity, put into balance by the present, but integrated, tannins. Flavors of black cherry, vanilla and caramelized wood shine through on the palate.

WINEMAKING NOTES

The 2010 growing season was long and cool in California, however, there was a heat spell toward the end of the pinot vintage, causing over-ripening on grapes that had their shade leaves pulled in order to let in the much needed sunshine. Those vines that had not yet been picked and still had their fruit protected by the leaves fared significantly better and produced some beautiful and elegant wines, as is the case with this Leo pinot.

The grapes were harvested from vineyards in the heart of the Sonoma Coast, near the Russian River. After night picking, they were hand-sorted into open top fermenters, fermented dry and allowed to finish Malo-lactic in barrel. The wine was aged in 30% new French oak for nine months, then bottled unfinned/unfiltered.

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: 124 cases

Alcohol: 14.5%

Total Acidity: 6.2 g/L

Ph: 3.6

Barrel Aging: 9 months

Barrel Types: 30% new French Oak,

70% 2-3 year French Oak

