

# JEFF GORDON CELLARS



## 2011 SONOMA COAST PINOT NOIR

### TASTING NOTES

This elegant Pinot Noir is a lovely light garnet color with touches of crimson. The engaging bouquet shows subtle cranberry, tea leaf and spiced wood. After another swirl in the glass, the nose becomes more seductive with notes of Bing cherry, red plums and a hint of marshmallow. These soft, supple aromas are matched on the palate as it finishes with a silky yet warm character.

### WINEMAKING NOTES

The 2011 growing season was a challenging one as the cool, damp weather made it tricky for the grapes to achieve full ripeness in the vineyards. They were beset with low yields as the rains created humid growing conditions. These unusual conditions challenged us to be more creative working with our growers, as we needed to make the best decisions in the vineyards throughout the ripening process. We had to take extra care when selecting our picks. After night picking, they were hand-sorted into open top fermenters, fermented dry and allowed to finish Malolactic in barrel. The wine was aged for ten months, then bottled unfinned/unfiltered.

As a result of the cooler vintage, the refined flavors shine through due to lower alcohol levels, presenting an elegant, pure and balanced wine allowing the terroir to properly represent. Bottled in July 2013, this pinot drinks wonderfully now and should develop for the next 4-6 years.

### VINEYARDS

Dutton Ranch Morelli Lane Vineyard, located on the western edge of the Green Valley appellation in the Sonoma Coast, near the city of Occidental.  
Cummings Vineyard, Sonoma Coast, just west of the city of Santa Rosa

### SPECIFICATIONS

Production: 124 cases

Alcohol: 14.1%

Total Acidity: .60

Ph: 3.62

Barrel Aging: 10 months

Barrel Types: 30% new French Oak,

70% mix of 2-3 year old French Oak and

2-3 year old Hungarian Oak

