



## 2011 PINOT NOIR

Mitsuko's Vineyard, Carneros, Napa Valley

**M**ITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has proved to have an abundance of ideal sites for Pinot Noir. Purchased as bare land in 1989, we have continued to refine its plantings to maximize the potential of the site. As part of this ongoing development, we began to experiment with a diverse range of Pinot Noir clones in 1994, giving complexity and finesse to the wine.

### HARVEST NOTES

2011 began with a cooler-than-average winter and spring, accompanied by intermittent rainfall which naturally thinned crop levels through berry shatter. Following delays in bud break, flowering and fruit-set, warmer summer temperatures together with an absence of heat spikes moved grape maturity forward through veraison in an ideal manner. During early autumn, the fruit maintained an ideal path to ripeness, with great flavor development at lower sugar levels. October rains required removal of weather-damaged clusters and leaf pulling to expose clusters to drying breezes. Thankfully, we weathered the storms without quality impact. Vigilance and determination in the vineyard resulted in a small crop of high quality fruit with great freshness, vibrancy and balance.

### WINEMAKER NOTES

Individual blocks of Pinot noir were night harvested then gravity-fed into small open top fermenters, where the cold fruit was allowed to macerate for several days, releasing flavor compounds, structural skin tannins and color pigments. Once yeast populations had grown sufficiently large, the grapes were fermented using traditional pigeage or punchdown to achieve further gentle extraction. Following fermentation, the tanks were drained into barrels for aging. Except for topping and barrel stirring, these wines remain untouched under perfect conditions in our caves until being blended just prior to bottling.

### TASTING NOTES

Our 2011 Pinot Noir has exotic Burgundian aromas of red cherry and mulberry accented by dried shiitake mushroom, oolong tea, sweet spices and toasted hazelnuts. Silky and seamless in the mouth, gaining its structure through pitch-perfect acidity counterbalancing the opulent mouthfeel.

## TECHNICAL INFO

### VARIETAL COMPOSITION

100% Pinot Noir

### CLONE

Dijon Clones 115, 667, 777 and 828

### MASSALE SELECTIONS:

Swan and Pommard

### VINEYARD

Mitsuko's Vineyard,  
Carneros, Napa Valley

### AVERAGE VINE AGE

14 years

### SOIL

Haire and Diablo Clay Loams

### HARVEST DATES

September 27–October 3

### FERMENTATION

100% native yeast

### MALOLACTIC

100% native

### AGING

8 months in 44% new French oak

### BOTTLING DATE

July 2012

### ALCOHOL

14.5%

### RESIDUAL SUGAR

0.02%