



RUSSIAN RIVER PINOT NOIR

2011

Black Diamond

◆ GRAPE SOURCING ◆

100% RUSSIAN RIVER

Our winemaker selected grapes from this renowned appellation specifically for the cool-climate character that allows for great Pinots to be made. The vineyards for this wine were selected from along the Russian River and within walking distance of the Coastal Mountain Range. Here the Pacific Ocean marine layer has a steady influence on morning and later afternoon temperatures, sending up cool air through the gorge cut by the river. Moderate daytime temperatures are key to retaining the delicate and unique characters of the grapes, and cool nights encourage the vine to retain acidity through to the harvest.

◆ VINTAGE ◆

While the 2011 growing season was challenging for growers in many areas, California's Russian River growing region experienced outstanding growing conditions. An April frost caused shatter in some areas, reducing crop yields. The cooler than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

◆ WINEMAKING ◆

100% PINOT NOIR

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, cold soaked and kept whole rather than crushed in order to enhance the lush berry flavors in the wine. The wine was fermented on the skins for five to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins. This Pinot Noir had full flavors therefore no extra varietals were needed to finalize this blend.

◆ WINEMAKER'S NOTES ◆

Aromatic notes of cherry, anise and earthy minerality play against oak aging aromas of cinnamon and vanilla. On the palate you'll enjoy ripe raspberry and red cherry flavor creating an elegant and carefully balanced Pinot Noir with a little acidity. The wine shows youthful, bright fruit with a sophisticated balance of oak and smooth tannins. Pair with grilled chicken, seared salmon, pork sliders, appetizers and salads, or it's delicious by itself. Enjoy.