



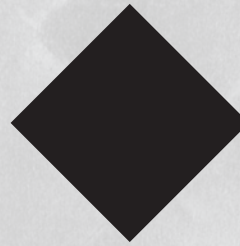
Black Diamond

PINOT NOIR
RUSSIAN RIVER VALLEY

2009

A Guadagni Family Selection

ALC. 14.6% BY VOL.



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PINOT NOIR
RUSSIAN RIVER

2009

◆ GRAPE SOURCING ◆

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 harvest.

◆ VINTAGE ◆

Overall, the 2009 vintage was temperate and especially suited to growing Pinot Noir. After abundant spring rains, the vines grew quickly and developed a good size crop with excellent flavors. Absent the late summer heat spikes, the Pinot Noir was carefully picked at optimum ripeness through September and was finished prior to the October rains that threatened the rest of the harvest. Fortunately, warm dry weather followed the rains and the last vineyards held up until they were ready to be picked.

◆ WINEMAKING ◆

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 the 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. A touch of Syrah can sometimes be used to enhance the color and structure of the wine, enhancing the suppleness and length of this classic grape variety.

◆ WINEMAKER'S NOTES ◆

Lush Bing cherries, earthiness, vanilla with hints of orange blossom make for a delicious and special wine. On the palate, supple tannins combine with extended red cherry and French oak-infused caramel and spice. The flavors are ripe and elegant and carefully balanced with acidity. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.