

# LA FAMIGLIA

## CALIFORNIA PINOT NOIR 2010



### • GRAPE SOURCING •

Our winemaker selected grapes from vineyards across California's best cool climate growing regions. These regions range from the California's Central Coast to the Delta Region of the Sacramento River. With warm, sunny days moderated by cooling influences, conditions in these areas create an ideal climate for growing Pinot Noir. Grapes harvested from a variety of vineyards and areas each provide unique flavor components that together create a balanced, complex and harmonious wine.

*Grape Sourcing: 100% California*

### • VINTAGE •

2010 was a cool, moderate vintage. The grapes grew quickly and the vines produced a relatively large crop, with some thinning done to ensure optimum flavor concentration. The mostly cool growing season ensured full development of the Pinot Noir grapes, with a heat spell in early September bringing the grapes to full ripeness. By mid-September, the Pinot Noir harvest was complete, with the grapes escaping rains that started in mid-October and continued sporadically through the remainder of the harvest.

*Technical Information: 0.58 TA, 3.65 pH, 13.5% alcohol by volume*

### • WINEMAKING •

Grapes for this wine were harvested late in the evening and into the morning, when the grapes were at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in the wine. The grapes were destemmed, gently broken to release juice and light levels of tannin. A short cold soak and moderate fermentation was used to preserve the exceptional color for this vintage. The wine was fermented on the skins for five to seven days, followed by a gentle pressing to avoid extracting any harsh tannin from the seeds or skins. A touch of Syrah was added to enhance the red fruit notes and structure while preserving the unique Pinot Noir flavors.

*Varietal Blend: 85% Pinot Noir, 15% Syrah and Other Reds*

### • WINEMAKER'S NOTES •

Ripe red raspberry and cherry aromas carry through to the palate, balanced by a crisp yet silky finish. 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.

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