



THE FORAGER

• P I N O T N O I R

G R O W N I N T H E A N D E R S O N V A L L E Y

• H I G H L I G H T S •

- Anderson Valley is one of the most highly regarded California wine regions.
- THE FORAGER hails from one of Anderson Valley's marquee hillside Pinot Noir sites – Cerise Vineyard
- This rugged site is organically farmed and produces very low yields of intensely flavored Pinot Noir
- Classic Burgundian winemaking and multiple clones capture intensity of site and purity of varietal in a balanced style

• V I N T A G E 2 0 0 5 •

The 2005 growing season was a challenge due to early frosts that reduced yields in many vineyards. Luckily, dry, warm summer days and our trademark chilly nights led to hand harvesting a delicious crop of tasty Pinot bunches in late September and early October. Color, as well as acidity, are on track and the wines will be long-lived.

• V I N E Y A R D •

Our Pinot Noir comes from the highly acclaimed Cerise Vineyard up on the southwest slopes of the Anderson Valley. Its shallow gravelly loam soils drain quickly and its climate is heavily influenced by the nearby frigid Pacific Ocean. The vines have not had an easy time getting established in the unripped hillside but have managed to finally produce some intense Pinot Noir fruit. The vineyard is farmed organically and is planted on multiple small ridgetop knolls to various clonal and rootstock selections.

Regional Composition: Anderson Valley (Cerise Vineyard) – 100%

Varietal Composition: 100% Pinot Noir (1/3 clone 115, 1/3 Pommard, 1/3 Martini clone)

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand harvested between September 20 and 30, these compact Pinot Noir bunches were destemmed & crushed and “cold soaked” for a few days in open-top fermenters. We allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (90° F) and 1-2 *pigeage* (punch-downs) per day helped build structure and texture. After about 8 days the still-fermenting juice was gently pressed into small French oak barriques where it slowly completed primary and secondary fermentations. Barrel cooperage was air-dried, medium toast with toasted heads, twenty-five percent new. Sixteen months maturation in barrel with zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and wonderful mouth-feel and our 2005 was bottled in February 2007. We call it THE FORAGER to illustrate how we search & gather small lots of delicious grapes and wines.

pH: 3.51 *TA:* 0.61 g/100mL *Alcohol:* 14% *RS:* Dry *Total Production:* 9 barrels (230 cases) *Retail Price:* \$30

Jonathan & Susan Pey
Growers – Vintners – Stewards

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