



THE FORAGER

P I N O T N O I R

• H I G H L I G H T S •

- THE FORAGER Pinot Noir illustrates that careful, experienced selection and blending of Pinot Noir lots grown in diverse locations can deliver delicious flavors without the luxury “single-vineyard” Pinot Noir price tag.
- Low yields, classic minimalist Burgundian winemaking techniques and very modest new French oak capture the typicity of these diverse sites, their clones and the purity of this noble red grape variety in a balanced, nuanced style.

• V I N T A G E 2 0 0 9 •

The 2009 growing season was cool but was a challenge due to lack of water. Temperatures were fairly normal, and even the Labor Day heat wave seemed normal. Later, dry, warm days prevailed and chilly, clear nights led to hand harvesting a delicious crop of tasty Pinot bunches in September and early October.

• T W O T E R R I F I C S I T E S •

Our 2009 Pinot Noir comes from four clones grown in the chilly Sonoma Coast, a terrific locale for exemplary California Pinot Noir. One superb site near the small town of Sonoma and the second site (planted in 1998) is closer to Sonoma Mountain and suffers the slings and arrows of both chilly wind and rain due to its rugged location. The soils in these low yielding sites range from well-drained, shallow gravelly loam to more dense clay loams.

Regional Composition: Sonoma Coast 94%, Marin County 3%, Santa Lucia Highlands 3%

Varietal Composition: Clone/Selections: 115, 667, 777, Pommard

• 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 and hand sorted between September 10 and October 3, these compact Pinot Noir bunches were destemmed, crushed and “cold soaked” for a few days in small open-top fermenters. We allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 1-2 *pigeage* (punch-downs) per day helped build structure and texture. Our French oak was air-dried, “medium toast”, but only twenty percent new as our goal is to make certain this wine showcases delightful fruit and not our ability to overload it with expensive French oak. We strive for balance, not brawn. Nine months maturation with one racking contributed nuanced spiciness and an easy mouth-feel. The final blend included a dollop of our own Marin County and Santa Lucia Highlands Pinot Noirs, which each added additional depth and interest.

We call this wine THE FORAGER to illustrate how we grow and gather small lots of delicious grapes and wines and blend them judiciously so the end result delivers far more flavor than its individual components.

pH: 3.5 TA: 0.60 g/100mL Alcohol: 14% RS: Dry Total Production: 26 barrels (630 cases) Retail Price: \$25

Jonathan & Susan Pey

Growers – Vintners – Stewards

www.TheForagerWines.com

T 415.455.WINE / F 415.258.WINE