



THE FORAGER

P I N O T N O I R - S O N O M A C O A S T

• 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 coastal locations can deliver delicious flavors without the luxury “single-vineyard” price tag.
- Excellent low yielding sites, minimalist Burgundian winemaking techniques and modest new French oak capture the typicity of these sites - and the purity of this noble red grape variety.

• V I N T A G E 2 0 1 1 •

The 2011 growing season will go down in the books as a cool season with rain challenges at the end. The summer just never really “baked”. This delayed ripening and extended hangtime, allowing the conservative growers who elected to drop fruit to ripen bunches beautifully. But those who cropped heavy found themselves with poor flavors in late September. After Labor Day, dry, warm days prevailed into September and chilly, clear nights led to a delicious crop of tasty Pinot bunches in late September and just before the rains in early October.

• T E R R I F I C S I T E S •

The complexity of our 2011 Pinot Noir comes from six clones grown in two locales on the chilly Sonoma Coast, a terrific spot for exemplary cool-climate Pinot Noir. Both sites were hand-pruned and picked. The soils in these low yielding, wind-swept sites range from the famed “Goldridge” to shallow gravelly loams. Each site and clone provided different aromas, flavors & structure and we developed the blend from these diverse components. The first site, representing 70% of the vintage, is less than seven miles from the coast at an elevation of almost 1,000 feet with 15-30 degree slopes. It was densely planted a decade ago and features Guyot training with 16-18 clusters per vine of 115, 828, 777 and “heritage” selections. The second site (30% of the vintage) is situated in the western section of the AVA (due south of Kistler and Klopp Ranch), offers clones 777 and 828 and contributes richness and depth.

Regional Composition: Sonoma Coast AVA 100%

Varietal Composition: Clone/Selections: 115, 777, 828, Swan & Pommard Maturation: 25% New French Barrels for eleven months

• 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 29 and October 1, these compact Pinot Noir bunches were chilled to 50F, hand-sorted, mostly destemmed, crushed and cold soaked for 2 days in five-ton open-top fermenters. A small portion went whole cluster. Fermentation began naturally and was completed with cultured Burgundian yeast. Moderate fermentation temperatures (87°F) and 2 *pigeage* (punch-downs) per day helped build structure, color and texture. ML took place in barrel followed by eleven months maturation (no racking) which contributed nuanced spiciness and a velvety mouth-feel. We call our wine THE FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Pinot Noir can deliver serious flavor and interest.

pH: 3.55 TA: 0.62 g/100mL Alcohol: 13.31% Total Production: 54 barrels Retail Price: \$27

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