



#### VARIETAL

100% PINOT NOIR

#### ALCOHOL

13.5%

#### RS

0.15%

#### PH

3.75

#### ACIDITY

5.8 g/L

#### OAK

70% NEUTRAL  
30% LIGHTLY TOASTED  
NEW FRENCH OAK

#### SRP

\$24.99



# ECHELON

*Russian River Valley*

COLLECTION

PINOT NOIR

2010

## VINEYARDS & HARVEST

The vineyards tapped for the Echelon Collection Series Pinot Noir are found in the heart of the Russian River Valley, grown among the rolling hills west of the town of Healdsburg and east of Guerneville. The natural cooling influence of the Pacific Ocean, combined with rich volcanic soils, provide ideal growing conditions for the finicky Pinot Noir grape. A blend of Pommard and Dijon clones were selected and the vines were Vertical Shoot Positioned (VSP). Harvest was late for the region, ripening in the cooler part of late September and early October, resulting in wine of extraordinary grace and complexity. The grapes made their way to the winery just before the first rains of fall.

## WINEMAKING

The grapes were destemmed and 30% were left whole. Spontaneous fermentation was carried out with select natural yeasts and the cap was punched down manually, *pideage*, twice per day. The wine was pressed at the conclusion of fermentation and aged 8 months in 70% neutral and 30% lightly toasted French Oak. Malolactic fermentation occurred in barrel.

## TASTING NOTES

Subtle aromas of sour cherry and a touch of vanilla precede flavors of concentrated dark fruit with a hint of smoky spice. Perfectly balanced, the crisp acidity contributes to a complex, silky finish.

In a word...elegant.

## FOOD PAIRING

Savor this wine with sautéed porcini mushrooms, pan seared duck or a hearty aged cheese like Manchego.

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