



2009 Pinot Noir

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM

100% ESTATE GROWN, PRODUCED AND BOTTLED.
SUSTAINABLY FARMED.

The 2009 vintage represents our inaugural collaboration with renowned winemaking consultant David Ramey and our own winemaker, Kevin Robinson.

FRUIT

100% Pinot Noir

VINEYARDS

The fruit for our 2009 Pinot Noir was grown from three estate vineyard blocks, planted to a mix of Dijon and Pommard clones. The location of each of these blocks was chosen because they are the coldest sites on High Serenity Ranch. The low gap in the ridge above the vineyard allows cooled lake air from Clear Lake to spill into High Valley producing Pinot Noir with more intense varietal character, better color extraction and excellent acid retention.

WINEMAKING

The grapes were harvested at peak ripeness and hand-sorted with a large percentage of whole berries. The juice and berries were then cold soaked for 3 days. Each small lot was fermented with Burgundian yeast strains with twice daily pump-overs. The free-run juice was drained off the skins after 14 days once the tannins resolved.

AGING

To capture the freshness and expressiveness of the mouth-feel, barrel aging was limited to only 7 months, in 20% new French oak.

TASTING NOTES

Opulent aromatics of black cherry cola and warm cinnamon buttered toast lead to ripe pomegranate and a rich, creamy sensation on the palate. The wine's deliciousness, like the finish, never seems to end.

TECHNICAL NOTES

Harvest Dates: September 2 – 21, 2009

Sugar at Harvest: 26.0 Brix

Bottling Dates: July 16, 2010

TA: .057g/100ml

PH: 3.71

Alcohol: 13.7%