

2008 Russian River Valley Pinot Noir

Harvest: September 18, 2008, hand picked

Appellation: Russian River Valley

Vineyard: 2 Vineyards in the Green Valley Appellation

Brix at Harvest: 25.1 Brix

PH: 3.59 pH

Total Acidity: 0.66 g/L

Crush: De-stemmed whole berries – no crushing

Pre-fermentation: 3 days at 50 degrees F

Peak Temperature: 92 degrees F

Pressing: After seven days

Aging: Native malo-lactic fermentation in barrel

Oak: 100% French Oak, 40% new, mixed coopers, M and M+ toasting

Time in wood: 10 months

Bottled: August 1, 2009

Produced: 245 cases (9 L) produced

Winemaker's Notes:

The Green Valley area of the Russian River Valley is famous for its cool climate and sandy-loam Goldridge soils that provide excellent drainage and low soil fertility. This combination produces Pinot Noir with a distinct intensity of fruit aroma and bright flavors. The Coho 2008 Russian River Valley Pinot Noir has perfumed, deep black cherry and crisp cranberry aromas, with hints of fragrant dried rose petals, cinnamon and cigar box. The wine is rich with forward fruit and focused "Pinot" aromas coupled with supple tannins and a lush texture on the finish.

Finished Wine Statistics:

Alcohol: 14.8% Ph: 3.67 pH TA: 0.62 g/L