

**2011 Foggy Valley Pinot noir  
Russian River Valley**

The 2011 vintage was a very wet year during the harvest period. Harvest picking dates had to take into account the rain forecast and also account for soft muddy ground in which the pickers and equipment needed to work. The Pinot noir grapes used to make this wine were picked over a 3-week period from differing blocks and clones from two separate vineyard sites.

The grapes were hand picked early in the morning and immediately delivered to the winery. The grapes were gently destemmed and then placed in small open top fermenters for a 5-day cold soak at 53 degrees. Once fermentation was initiated the grapes were allowed to rise in temperature to 85 degrees and complete their fermentation having been mixed 3 times per day each day. The grapes were then gently pressed and allowed to age in French Oak barrels for 14 months.

The wine color is an attractive medium garnet with nice viscosity. The initial aromas of dusty rose petals and cherry compote give way to an earthy nose reminiscent of a forest floor after rainfall. Flavors are rich, complex ripe red fruits with a noticeable toastiness of wood component from the barrels. Although not an overpowering pinot it is one of delicate complexities that keep unveiling themselves with each additional taste.