



Amber Ridge Vineyard in Windsor is one of our northern-most vineyards. This site produces classic Russian River Valley Pinot Noir, exhibiting rich texture, deep, red fruits and baking spice. We source fruit from four distinct blocks, all of which make it into the vineyard designate bottling and each contributing complexities to the wine. The upper 667 block produces deep, dark berry aromatics, structure, and flavors with a touch of mineral. The lower 667 block contributes lush, round, dark fruits. The 115 block adds deep red fruit characteristics with a strong midpalate. The 777 block adds elegance and spice.

AROMATICS: Jammy blackberry, raspberry, green tea, vanilla bean and lightly roasted nuts.

ON THE PALATE: An intense mouthful of rich cherry, ripe raspberry and soothing cola, with soft tones of caramel and semi-sweet chocolate. All of which leads to a balanced, pleasing, and silky finish.

AMBER RIDGE VINEYARD PINOT NOIR 2008

VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**
667 upper block, 667 lower block,
115 and 777

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**
667: 9.6 tons, 115: 2.6 tons, 777: 1.7 tons

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Bi-lateral cordon

AVERAGE CROP PER ACRE
2.9 tons

SOIL TYPE
Sandy Clay Loam and Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES
September 1-3, 2008

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 days average

PUNCH-DOWNS PER DAY
1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**
Bins, wood, stainless steel tanks

**TYPE OF
FERMENTATION APPLIED**
100% destemmed

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
48%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL
14.7%

PH
3.56

TITRATABLE ACIDITY
6.07 g/L

BOTTLING DATE
January 13, 2010

