



Amber Ridge Vineyard in Windsor, CA is one of our northern-most vineyards. Planted in 2000 and situated in the upper Middle Reach area of the northern Russian River Valley, this site produces classic 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 minerality. The lower 667 block contributes lush, round, dark fruits. The 115 block adds deep red fruit characteristics with a strong midpalate.

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

**ON THE PALATE:** An intense mouthful of rich cherry, ripe raspberry and soothing cola. Soft tones of caramel and semi-sweet chocolate leading to a balanced, pleasing and silky finish.

## AMBER RIDGE VINEYARD PINOT NOIR 2009

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

667 upper block/667 lower block: 667: 80%;  
115: 20%

#### TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

667: 5.8 tons; 115: 1.8 tons

#### VINEYARD ORIENTATION

North/South

#### TRELLISING TYPE

Bi-lateral cordon

#### AVERAGE CROP PER ACRE

2.6 tons

#### SOIL TYPE

Sandy Clay Loam and Goldridge

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

September 4-15, 2009

#### COLD-SOAK TIME

5 days

#### FERMENTATION TIME

9 days average

#### PUNCH-DOWNS PER DAY

1 to 2

#### TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins

#### TYPE OF FERMENTATION APPLIED

100% destemmed

### BARREL PROGRAM

#### PERCENTAGE OF NEW FRENCH OAK

50%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

ALCOHOL | PH  
14.7% | 3.63

TITRATABLE ACIDITY  
5.50 g/L

BOTTLING DATE  
January 25, 2011

PRODUCTION  
439 cases

