

GROVE STREET WINERY

A Generation of Sonoma County Winemaking Tradition



2010 Pinot Noir, Sonoma County

Fruit for our 2010 release of our Pinot Noir was harvested from a diverse range of smaller vineyards from within the Russian River and Sonoma Coast growing regions. These regions have all earned well deserved reputations for producing Pinot Noir that is recognized as some of the finest in North America. The combination of diverse sites and growing regions is reflected through the wine in both complexity and richness. The wonderful varietal accuracy, balance and acidity that shows is a result of the cool growing conditions in each of these renowned growing regions. Ideal growing conditions of sunny days and moderate temperatures defined the Summer and were followed by warm days and cool nights into the early Fall. Grapes for the 2010 release were harvested from mid September into mid October providing an ideal range of ripeness levels between 23 and 25 degrees Brix.

Source of Grapes: Smaller vineyards from within the Russian River and Sonoma Coast AVA's growing a diverse range of Dijon Clone Pinot Noir. The 2010 release consists of 87% Russian River and 13% Sonoma Coast Pinot Noir.

Grape Varieties: 100% Pinot Noir

Winemaking Technique: Clusters were de-stemmed into 5 ton stainless steel fermenters with an average of 20% left to whole cluster in order to enhance aromatic content. Cold soak was done over a 4 day period to achieve maximum extraction and depth of fruit while the cap was pumped over gently to assure varietal accuracy. Lots were pressed at an average of 3 degrees Brix and placed in barrel with 25% being new French oak and the balance in 2-3 year old French oak barrels. Lots were aged for an average of 9 months to allow full development and were lightly filtered prior to bottling.

Barrel Regimen: Barrel aged for a 9 months in 25% new French oak barrels with the balance in 2- and 3-year old French barrels.

Tasting Notes: A classic example of cool climate origin Pinot Noir showcasing the finesse and depth of Sonoma County. Enticing aromatics of ripe cherry and bright raspberry are framed by warm spice. Flavors of lush cherry and black raspberry are followed by a long silky mouthfeel that finishes lively and fresh. Pair with lamb, pork, grilled beef, and spicy Asian dishes. Ideal food wine!

Avg. Brix at Harvest: 25.5

Alcohol: 14.5%

pH: 3.44

Residual Sugar: .09