

2008 MAROON PINOT NOIR “Single Vineyard”

RELEASE DATE	November 2011
PRODUCTION	148 cases
APPELLATION	Napa Valley (Oak Knoll District)
BLEND	100% Pinot Noir
ANALYSIS	14.6% Alcohol 0.55 g/100mL TA 3.82 pH



The Wine

The grapes for this wine were harvested mid-September 2008 and fermented in small bins. The must was cold-soaked for a few days, then inoculated with cultured yeasts. The fermentation was allowed to briefly peak at 90F in the early phases to maximize flavor extraction then brought back down to about 75F to complete the fermentation and respect the aromatic extraction of the fruit. The grapes were pressed at dryness and the resulting wine was aged in French oak barrels for 18 months prior to bottling.

The Bottom Line

The 2008 Maroon Pinot Noir has bright fruit aromas of strawberry and cherry nicely integrated with hints of vanilla oak. There are nice dried floral and cola tones on the nose as well. The palate is round with a medium body and moderate tannins framing the wine, The acidity is vibrant and lends the wine a freshness that nicely counterbalances the roundness of the palate.

Drink Now through 2015.