



HALLECK VINEYARD

## 2008 Estate Grown Pinot Noir

Our own vineyard, this one acre site sits at 900 ft. atop the rolling hills southwest of Sebastopol not far from the ocean's influence. Planted in 1994 in clones 115, 667, and 777, the vines are often surrounded in fog and its yields are usually low, about 1-1.5 tons per acre. This small amount of fruit however is highly concentrated and has that luscious mouthfeel that Sonoma Coast Pinots embrace. Every year the entire vineyard is picked by family and friends who come from all over the world to share in the experience and to dine on our deck overlooking the Russian River Valley.

**Varietal:** 100% Pinot Noir

**Appellation:** Sonoma Coast

**Harvest Date:** October 2, 2008

**Cases produced:** 65 cases

**Winemaker:** Rick Davis

**pH:** 3.53

**TA:** 5.95 g/L

**Alcohol:** 14.1%

**Bottling Date:** August, 2009

**Release date:** February 2011

### Fermentation Method

These grapes were picked at before sunrise, hand-sorted and destemmed then cold soaked for 5 days before going through whole berry fermentation and receiving 2 punch-downs per day. Fermentation took approximately 12-16 days in an open top 5 ton fermentation tank and the wine was then racked to barrels.

### Barrel program

30% new French Oak, 30% 1 yr., 40% older (Remond, Cadus, Magrenan, primarily). Wine remained in barrel for 9 months with one racking at 5 months during blending.

### Tasting Notes

Halleck Vineyard Sebastopol, CA (707) 738-8383  
[www.halleckvineyard.com](http://www.halleckvineyard.com)

