



HALLECK VINEYARD

2008 The Farm Vineyards Pinot Noir

Planted in 1999, it is cordon pruned using clone 777. Due to its terrior, it is usually our last vineyard to be picked. Surrounded by llamas, goats, bees and dogs and situated low near the Laguna de Santa Rosa, The Farm has consistently given us fruit that is rich and ripe with great texture and structure.

Varietal: 100% Pinot Noir
Appellation: Russian River Valley
Harvest Date: September 2008
Cases produced: 231 cases
Winemaker: Rick Davis

pH: 3.45
TA: 6.24 g/L
Alcohol: 14.6%
Bottling Date: August 2009
Release Date: February 2011

Fermentation Method

These grapes were picked at 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

The Farm is dark ruby in color and has a very bing cherry nose mixed with spice elements of white pepper, vanilla and clove. It has balanced acidity with brightly polished high notes, yielding to fine-grained tannins, superb structure, a pleasant and integrated level of oak and subtle forest floor in the mid palate. The acidity carries into the finish combining sweet cheery fruit with earth to give a long, luxurious finish.

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www.halleckvineyard.com

