



HALLECK VINEYARD

2008 Hillside Cuvee Pinot Noir

In the rising landscape of Western Sonoma County, once dotted with apple trees, the hills of Sebastopol are now blessed with Pinot Noir vineyards. Painted in fog during much of the late summer, the grapes keep cool during their last days of maturation. A touch of fruit, a kiss of earth; we have combined a stunning selection of vineyards to create this joy for your soul.

Varietal: 100% Pinot Noir
Appellation: Sonoma Coast
Harvest Date: September, 2007
Cases produced: 200 cases
Winemaker: Rick Davis

pH: 3.36
TA: 6.07 g/L
Alcohol: 14.3%
Bottling Date: August 14, 2009
Release Date: August, 2010

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

This wine has a bright nose of fresh cranberry, red raspberry and strawberry mixed with spice notes of white pepper and earthen floor. The brightness carries through to the palate, filled with flavors of pomegranate mixed with a panoply of red fruits, baking spices, white pepper with a subtle rich minerality. The mouth-feel integrates earthiness with the fresh fruit and fine tannins in the mid palate. The finish is long and rich, revealing silky tannins combined with emerging cherry, gentle minerality, lustrous acidity and white pepper.

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