



HALLECK VINEYARD

2009 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: October, 2009

Cases produced: 125

Winemaker: Rick Davis

pH: 3.25

TA: 6.26 g/L

Alcohol: 14.9%

Bottling Date:

Release Date: February 2013

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 deep dark ruby, in color and has a black cherry nose mixed with spice, elements of white pepper, vanilla, clove and a delightful sensuality that speaks of cherry, hints of strawberry and bright acid. It has balanced acidity with brightly polished high notes of bright cherry, yielding to fine-grained tannins, superb structure, crisp acids and subtle forest floor in the mid palate. The acidity carries into the finish combining sweet fruit with earth and white pepper to give a long, luxurious finish.

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www.halleckvineyard.co