

**2008 PINOT NOIR, CHRISTIAN'S VINEYARD  
LAKE COUNTY**

**Winemaker Tasting Notes.**

Candied apple, dried cherry, and bright berry aromas are wrapped in cinnamon and nutmeg. A focused palate finishes with grippy mountain tannins.

**Vineyard**

Our Pinot Noir is grown in Christian's Vineyard in the Diamond Mine area, named so in reference to the semiprecious stones referred to as "Lake County Diamonds."

**Winemaking**

The Pinot is our first red to be harvested every year and we give it only the best treatment when the fruit arrives at the winery. It is sorted twice, once before, and once after de-stemming; then it is transferred into one of our stainless steel tanks for a slow cool fermentation. After pressing, the wine is aged in French oak barrels for 18 months inside our cave before bottling.

**Wine and food pairing**

A perfect complement to traditional cuisine such as Boeuf Bourguignon as well as simple, lighter fare of soft cheese, grilled and roasted meat and vegetables; think mushroom pizza!

**Technical notes**

Release Date	Summer 2011
Blend	100% Pinot Noir
Appellation	100% Lake County
Aging	18 months in French oak (80% new)
Alcohol	14.5%
TA (g/100ml)	0.57
pH	3.77
Production	186 cases