



HARVEST

When Mother Nature is less than generous and the grape-growing season is far from perfect, that is when a winemaker's experience and talents are truly put to the test. This is what we in the wine industry refer to as a "winemaker's vintage." 2008 was such a vintage. Confronted with early season frost and persistent drought conditions throughout the growing season, the ability to manage a vineyard became a real challenge. Rather than complain about these conditions Rolando embraced the challenges and viewed this as an opportunity to raise the standards of our portfolio.

THE WINE

Without compromising Pinot's textbook qualities, Rolando's interpretation is somewhat more masculine than the average pinot noir. The final result is a pinot noir that comfortably showcases power and finesse in equal measures. The bouquet expresses hints of terra firma, bacon, cardamom and violets. Meanwhile, the palate is gifted with bright minerality, hints of cedar, tingling tannins and a dash of nutmeg for spice. Full-bodied, spicy, toasty and balanced, this wine is pure seduction!

FOOD PAIRINGS

While initial pairings might lean favorably towards grilled salmon or duck confit, perhaps a 21-day dry aged ribeye steak or a wild mushroom risotto would be equally as tantalizing. The soft-structured tannins of this wine might be the perfect compliment to a well-marbled ribeye or the shared richness/earthiness of the risotto. Either way, chances are that you'll walk away happy & satisfied.

VINEYARD

Appellation	Russian River Valley
Harvest Dates	9/6-9/8
Harvest Brix	25.6
Yield	3 lbs. of fruit per vine

WINEMAKING

Winemaker	Rolando Herrera
Variety	100% Pinot Noir
Fermentation	100% Indigenous yeast
Alcohol	14.5%
Aging	10 months
Type of Oak	100% French / 50% new

CASES PRODUCED: 600 CASES

