



## 2008 Pinot Noir Sonoma Coast

Harvest Date: Oct. 17, 2008  
Avg Harvest Brix: 25.7  
Avg. Harvest Acid: 5.0g/l  
Avg. Harvest pH: 3.52

Bottling Date: Feb 26, 2010  
Alcohol: 14.2%  
Bottling Acid: 5.5 g/l  
Bottling pH: 3.61

Our 2008 Sonoma Coast Pinot Noir comes from a vineyard that is known for producing fruit-forward Pinot. The vineyard is located at the western edge of Sonoma Mountain and is managed by the Sangiacomo Family. The Sangiacomos have been farming for three generations providing quality grapes to numerous wineries since the late 1960s. The vineyard is planted with the newer clones of 115 and 777.

The fruit was hand harvested and fermented in small bins using 25% whole clusters. These bins were selected because of their size and flexibility which provide numerous winemaking options such as punch downs, submerged cap and pump over regimes that often are not possible in stainless steel tanks. The newly fermented wines were pressed in a basket press and then aged in new and once used French oak barrels for 16 months. The wines were aged on their lees and stirred frequently during much of the first year to increase complexity and mouth feel. The finished wines were racked the following summer. We bottled 154 cases.

The wine is very elegant with medium red color and fruit aromas of ripe cherry, cinnamon, hints of fresh earth, and smoked meats. The wine is very full bodied, with wonderful flavors of red berry fruit compote and beef jerky and a long lingering finish. The oak is very well integrated and adds complexity with a light smokiness accentuating the richness in the flavor. The wine can best enjoyed with meats such as duck, slow cooked short ribs, or lighter game.

Please visit our estate winery and tasting room in scenic Lake County, open weekends, or anytime at [www.ggwines.com](http://www.ggwines.com).

