

BREGGO

2009 BREGGO PINOT NOIR ANDERSON VALLEY

THE VINTAGE	<p>Drought conditions continued across Northern California in 2009. Winter rains were light and water remained scarce throughout the growing season. For the second consecutive year, a mid-May heat wave brought some of the highest temperatures we would see all summer. The summer was relatively cool and perfect for ripening. Harvest began in mid-September and finished on October 22. This year will be remembered for two dramatic harvest weather events – a late September heat wave that risked pushing sugars too high, and the biggest October storm in over forty years. We were fortunate to have our warmest blocks harvested before the heat wave and all of our delicate varieties in before the storm. In spite of the unusual weather, it was a balanced vintage that produced outstanding wines.</p>
VINEYARDS	<p>A blend of numerous clones including Pommard, Stang, Martini, and Dijon clones from Donnelly Creek, Savoy, and Wiley vineyards in the Anderson Valley Appellation.</p>
HARVEST	<p>September 15 – September 30, at an average of 25.1° Brix</p>
FERMENTATION	<p>Five to Seven Day Cold Soak at 55°F Nine Day Uninoculated Primary Fermentation at 88-94°F Three to Seven Day Extended Maceration</p>
AGING	<p>Aged ten months in 60 gallon French oak barrels – 44% new Coopers include Claude Gillet, Cadus, Rousseau, Francois Freres and Sirugue</p>
TECHNICAL NOTES	<p>Alcohol: 14.8% pH: 3.68 Total Acid: 5.5 g/L</p>
CASES CRAFTED	<p>Two thousand one hundred and eighty-three cases bottled on September 9-11, 2010</p>
RELEASE DATE	<p>April 1, 2011</p>
WINEMAKER'S COMMENTS	<p>“Our fifth vintage of Anderson Valley Pinot noir has an especially compelling nose with rich layers of black cherry and pomegranate mingling with subtle notes of anis, cinnamon, and penny royal. The palate is packed with luscious blackberry, cherry, and dark plum. Sweet spice and toast linger on a finish punctuated by bright acidity.”</p> <p>—Ryan Hodgins, Winemaker</p>