

BREGGO

2009 BREGGO PINOT NOIR DONNELLY CREEK VINEYARD

THE VINTAGE	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.
VINEYARDS	A blend of Pommard and Stang clones from Donnelly Creek Vineyard near Boonville in the Anderson Valley Appellation.
HARVEST	September 22 and 23, 2009 at an average of 24.9° Brix
FERMENTATION	Five to Seven Day Cold Soak at 55°F Nine Day Uninoculated Primary Fermentation at 88-94°F Five to Seven Day Extended Maceration
AGING	Aged fifteen months in 60 gallon French oak barrels – 54% new Coopers include Claude Gillet, Cadus, Francois Freres and Damy
TECHNICAL NOTES	Alcohol: 14.3 % pH: 3.57 Total Acid: 5.7 g/L
CASES CRAFTED	Three hundred and seventy cases (fifteen barrels) bottled without fining on April 6, 2011
RELEASE DATE	October 1, 2011
ACCOLADE	“Aromas of blueberry and blackberry are ripe and rich, touching on jam. Full deep and complex, with spice, dried herb, sage, underbrush and loamy earth character, ending with a tight, complex mix of savory flavors. Drink now thru 2020.” – 93 Point – <i>Wine Spectator</i>