

BREGGO

2009 BREGGO PINOT NOIR FERRINGTON 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.
VINEYARD	A blend of consisting one half Dijon 777 and one half Wadensville clone from Ferrington Vineyards near Boonville in the Anderson Valley Appellation
HARVEST	September 11 to 16, 2008 at an average of 24.8° 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 – 56% new Coopers include Claude Gillet, Cadus, and Francois Freres
TECHNICAL NOTES	Alcohol: 14.4% pH: 3.58 Total Acid: 5.8 g/L
CASES CRAFTED	Four hundred and forty cases (eighteen barrels) bottled without fining on April 5, 2011
RELEASE DATE	October 1, 2011