

# BREGGO

## 2010 BREGGO GEWÜRZTRAMINER FERRINGTON VINEYARD

THE VINTAGE	For the Anderson Valley, 2010 was a splendid vintage. While atypical weather patterns resulted in an extraordinarily cool summer for much of the North Coast, the high ridges surrounding Anderson Valley provided protection from the extended summer fog. A cool and wet May gave way to a warm, but not-too-hot June and July. Veraison (color change) first appeared in Pinot noir in mid-August signaling a late harvest. Late harvests in Anderson Valley can be tremendously rewarding – when our vines complete their final stages of ripening in October, we are treated to an incredible intensity of flavor in the glass. We were fortunate to complete our last pick of Pinot noir on October 20 <sup>th</sup> , before record setting rains began to fall. Our 2010 wines are a beautiful balance of concentration and elegance, and may well prove to be our finest wines yet.
VINEYARDS	A blend of clones from Ferrington Vineyard near the town of Boonville in the Anderson Valley Appellation
HARVEST	September 23 and 29, at 23.7° Brix
FERMENTATION	Whole cluster pressing to tank and settled for 24 hours Two-thirds fermented in neutral French oak barrels One-third tank fermented in stainless steel No malolactic fermentation permitted
AGING	Settled in tank and barrel for six months
TECHNICAL NOTES	Alcohol: 13.1%      pH: 3.31      Total Acid: 6.9 g/L Residual Sugar: 7.7 g/L
CASES CRAFTED	Six hundred and forty-eight cases bottled on April 26, 2011
RELEASE DATE	May 1, 2011
WINEMAKER'S COMMENTS	The flower and spice aromatics of Gewürztraminer ( <i>Gewürz</i> means spice in German) are always particularly intense in Ferrington Vineyard's fruit. Exotic aromas of lemongrass, lychee, and freesia are complemented by more familiar notes of Granny Smith apple, lemon peel, and pear. Flavors of lemon, chamomile, and apple are carried by the refreshing acidity. We love to drink this wine all summer.

—Ryan Hodgins, Winemaker