

# BREGGO

## 2010 BREGGOPINOT GRIS ANDERSON VALLEY

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 fruit from Filigreen and Donnelly Creek Vineyards, both located near the town of Boonville in Anderson Valley.
HARVEST	October 14 and 18, at an average of 24.3° Brix
FERMENTATION	Whole cluster pressing to tank and settled for 24 hours A blend of lots fermented in a 200 gallon concrete egg, 900 gallon French oval, small neutral French oak barrels and stainless steel tank No malolactic fermentation permitted
AGING	Cold settled in tank for four months
TECHNICAL NOTES	Alcohol: 14.1 %      pH: 3.51      Total Acid: 6.7 g/L Residual Sugar: 8.1 g/L
CASES CRAFTED	Nine hundred and fifty six cases bottled on April 25, 2011
RELEASE DATE	May 1, 2011
WINEMAKER'S COMMENTS	Our 2010 Anderson Valley Pinot gris was partly fermented in a large oak oval that holds the equivalent of 15 barrels. The exciting aromatics of this wine demonstrate why oak ovals are a favored fermentation vessel in Alsace. The nose is loaded with Satsuma mandarin, pineapple, and papaya while hints of wet rock, bread dough, and hazelnut oil add complexity. The palate is rich and unctuous, intense with flavors of marmalade, grapefruit, and baked apricots.

—Ryan Hodgins, Winemaker