

# BREGGO

## 2010 BREGGO RIESLING 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

Greenwood Ridge Vineyard in the Anderson Valley Appellation.

### HARVEST

October 20 at 21.4° Brix

### FERMENTATION

Whole cluster pressing to tank and settled for 24 hours  
Tank fermented in stainless steel

### AGING

Aged in neutral oak barrel for six months upon completion of primary fermentation

### TECHNICAL NOTES

Alcohol: 13.1 %      pH: 3.10      Total Acid: 7.7 g/L  
Residual Sugar: 2.6 g/L

### CASES CRAFTED

Four hundred and twenty six cases bottled on September 1, 2011

### RELEASE DATE

October 1, 2011

### WINEMAKER'S COMMENTS

Our second vintage of Riesling from Greenwood Ridge displays classic notes of wet stone and wild flower honey along with pear, passion fruit and sea salt on the nose. Flavors of Key lime and Alphonso mango fill the mouth. Layers of bees wax and lemon zest give richness to the palate which is balanced by intense acidity which provides a cleansing minerality on the finish.

—Ryan Hodgins, Winemaker