



2008 PAHLMAYER PINOT NOIR SONOMA COAST

TECHNICAL NOTES

Harvested:	August 30 to September 9, 2008	Vineyards:	Pahlmeyer Wayfarer Farm and Hallberg
Bottled:	December 17 th , 2009	Composition:	100% Pinot noir
Winemaker:	Erin Green	Alcohol:	14.9%

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native wild yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 67% new French oak for fifteen months and it was bottled unfiltered and unfiltered.

TASTING NOTES

“Medium ruby in color, the profuse nose of the 2008 Pahlmeyer Pinot Noir shows raspberry, red plum, light cedar and damp earth. Vibrant red fruit lends to a lively, layered palate that lingers on and on.” – Erin Green, Winemaker