



Technical Release Note

2010 Sonatera Vineyard Pinot Noir

Sonoma Coast

Appellation

Sonoma Coast

Vineyard

Sonatera Vineyard
T Block

MonoClone®

Dijon 777

Harvest Started

September 28, 2010

Winemaking

18% Whole Cluster

Cellar

100% French Oak
25% new, aged 11 months

Bottling Date

August 12, 2011

Alcohol

13.3%

Acidity

6.5 gm/L

pH

3.60

Production

173 Cases
(750 ml)

Vineyard

Sonatera is an artisan Pinot Noir vineyard located in the Sonoma Coast appellation near Sebastopol. The vineyard straddles a ridgeline with slopes facing north, south and west. The unique geography of the site funnels brisk marine winds over the vines reducing vigor and extending the ripening period of the grapes, resulting in exceptionally complex and nuanced flavors. The vineyard is farmed gently and sustainably, reflecting the grower's commitment to premium fruit and environmentally aware practices.

MonoClone®

Beginning with the 2009 vintage we made the decision to return to the roots of Burgundy and the craftsmanship of the Cistercian monks of Vougeot to focus on single clones from single vineyards and matured in single cooperage. Our limited production MonoClone pinot noirs reflect our commitment to harness the purity and complexity of one clone from one vineyard.

Vintage Notes

Following a damp and cool season, we harvested at midnight and field sorted. 18% reserved for whole cluster fermentation, the balance was gently destemmed. Following a brief cold soak, smooth fermentation of small lots with ritual manual punch downs was complete before barreling and aging.

Tasting Notes

Intense depth and luminosity of dark boysenberries showing density and structure, crushed black cherry robe, with pure reflections of amethyst gem. The nose starts wide, generous and darkly fruited, very sensual and exotic (dark cherries, spiced plums, blackberries), then slowly begins to envelop you while adding notes of cardamom, earthiness, truffles and black pepper. Layers of black tea, caramelized wild cherries and vanilla bean follow-typical to Sonatera. As the wine evolves in the glass or decanter, the aromatics become more virile and muscular with intense dark fruit, the always-present dark wild cherries, laced with oriental spices and cocoa nibs. A lingering aroma of black truffles and elegant toasted French oak accentuates the depth of the wine. The palate delivers extraordinary texture and depth with layers of exotic spice and black tea, filling your mouth with an abundance of voluptuous dark fruit and complexity, matched only by the velvety, but dense texture. Sonatera is a spicy mouthful of wild cherry and plum compote, violets, licorice, exotic spices and earthy truffles. The mid-palate is pure Sonatera, carrying on the black fruit (caramelized plums and cherries) with fatty vanilla and exotic black pepper. The tannins are extremely polished and well integrated to enhance the spice and herbal undertones, which creates a sense of weight and fattiness. The finish is more reflective of the bright acidity found in red fruit such as raspberries, which bring in harmonious and refreshing aromatics of tart strawberry rhubarb laced with coffee ground and cocoa nibs.

2010



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