



PHILLIPS HILL 2009 BOONTLING PINOT NOIR MENDOCINO

Vineyard: Our introductory echelon Pinot Noir reflects a classic blend of fruit from Anderson Valley and Comptche, in the coastal region of Mendocino County. Named after the local jargon spoken in Boonville between 1880 – 1920, this Pinot Noir is perfect for everyday Seep-Horning (wine drinking), and pairs beautifully with almost any food.

Harvest: September 29, October 5. October 9

Clones: Pommard , Dijon 115, 114, 667,

Brix: 22.5, 23, 22

Tons per Acre: 3

Alcohol: 13.8%

pH: 3.53

TA: 5.3

Barrel: 100% French Oak, 18 months, 30 New , 20% 1 year, 40% seasoned.

Fermentation: Whole berry, 6 days cold soak 11-15 days on skins.

Cases: 640 cases. Unfined and Unfiltered

Notes: Light to medium bodied, garnet in color, floral scents with hints of red fruit, dark cherry, strawberry, and woody forest floor. Nice fruit on the front with a dry finish. The low 13.8 % alcohol, makes it very easy to drink.

Pairings: Roasted Goose, Turkey or Duck. Lamb Roast or Saddle, all Herbs du Provence. Daub de Provencal, Cassoulet and Foraged Mushroom.