



Phillips Hill

PHILLIPS HILL HINTERLANDS 2009 PINOT NOIR MENDOCINO

Vineyards: The Hinterlands is a commingling of two vineyards hidden deep into remote coastal forests. The Manchester Ridge Vineyard in the Mendocino Ridge appellation is 2000 feet in elevation. This low yielding high intensity vineyard combines equal parts of fruit with the Oppenlander Vineyard in Comptche, Mendocino.

Harvest: October 2, October 9

Clones: Manchester Ridge - Dijon 114 Oppenlander- Pommard, 115

Brix: Manchester Ridge – 25 Oppenlander 22.5, 23

Tons per Acre: 2.5

Alcohol: 14.0

pH: 3.8

TA: 5.0

Barrel: 100% French Oak, 11 months, 33% New , 33% 1 year, 33% seasoned.

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

Cases: 140 cases. Unfined and Unfiltered

Notes: For a medium to light color wine, Hinterlands carries quite a heft. Ruby red with black cast and amber edges. Cherry, cherry, cherry. Ecuadorian chocolate. Ripe berries transitioning to Indonesian red ape cinnamon licorice root. Seductive smooth texture.

Pairings: The wine does best with little sweetness, a little salt and a little fat. Eat a dried bing cherry and that should tell you the top end of sweetness. The reigned in acidity encourages a mild amount of salt. Try mild creamy dairy to further compliment the mouthfeel.

Owner/Winemaker: Toby Hill