



PHILLIPS HILL 2009 TOULOUSE VINEYARD PINOT NOIR ANDERSON VALLEY, MENDOCINO

Vineyard: Toulouse, owned by Vern and Maxine Boltz in northern Anderson Valley, Philo, CA. is 17 a acre vineyard 12 miles down the Navarro River fog channel from the Mendocino coast. Planted in 1997, the first production was the 2005 vintage of 100 cases. The Gravelly Pinole soil and gentle sloping hills and meticulous farming gives the structure and balance to this unique site.

Harvest:

Clones: Dijon 667, 115. Wadenswil 2A

Brix: 24. 24.5

Tons per Acre: 2

Alcohol: 14.0

pH: 3.53

TA: 5.3

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

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

Cases: 275 cases. Unfined and Unfiltered

Notes: A medium weight, ruby colored wine with a blue black cast that packs a punch. The initial nose promises equally savory, curiously funky characteristics of cooked pasta, chicken bouillon and pencil shavings. Then the deeper berry qualities emerge -- ripe blackberries and cherry candy. The finish is fun -- long, deep and spicy at the tip of your tongue, running along the sides to the far recesses of the back palate.

Pairings: Funky earthy flavors, fat, with counterpoints of ripe berries, a tiny bit of sweetness and a little acidity. Grassy unsalted butter, truffle oil, lardons, rendered duck fat, grass fed beef marrow and marbled beef cuts.