



PHILLIPS HILL 2008 RING OF FIRE ANDERSON VALLEY

Vineyards: A Blend of Corby Vineyard 65% and Toulouse Vineyard 35%

Harvest: Corby - October 9 & 15, Toulouse – October 1

Clones: Corby 50% Dijon 115, 50% Pommard, Toulouse 667, 115, 777, 2A

Brix: Corby – 24, 23.7 Toulouse – 24.5

Tons per Acre: 2

Alcohol: 14.2%

pH: 3.86

TA: 5.1

Barrel: 100% French Oak, 11 months, 40% New , 20% 1 year, 40% seasoned.

Fermentation: Whole berry, 4 days cold soak 8-14 days on skins.

Cases: 150 cases. Eggwhites fined and Unfiltered.

Notes: Medium bodied with Big Balanced ripe Black Cherries, Currants, Dried Bing Cherries. Equally balanced with the earthiness of Black Loamy Forest Soil, and Pipe Tobacco.

Pairings: Slow cooked, braised, intense dishes of Beef Shanks, Oxtails, Game, Smoked Braised Tongue.