



2010 ANDERSON VALLEY PINOT NOIR

TWOMEY

BEN AND DAN'S NOTES:

Our 2010 Twomey Anderson Valley Pinot Noir has a brilliant color of red rose petals and a nose of wild strawberries, raspberries, roses, violets and a hint of bay leaf. The palate explodes with fresh ripe berries and floral notes, and progresses to a velvety mid-palate followed by a long finish that echoes with the wild brambly fruit found in the nose.

VINEYARDS:

Ferrington Vineyard, Sustainably Farmed

Savoy Vineyard, Organically Farmed

Monument Tree, Sustainably Farmed, Estate Owned

VINTAGE DESCRIPTION:

The 2010 growing season was mild and cool with heavy cloud cover and fog during most of the summer months. Winter brought typical wet and cold weather, which continued into spring. Conditions improved for budbreak in late March and early April, leading to a good fruit set. In late summer, the weather was unseasonably cool, delaying the development of the grapes by three weeks. However, the heat wave in August, though not as dramatic as in Sonoma County, delivered a welcome push to skin ripeness and flavor development. There was a moderate heat wave the last week of September, but the first two weeks of October were mild. This long, cool growing season in the Anderson Valley produced wines of great flavor intensity, beautiful acid balance and great complexity – an ideal season for elegant, intense wines with a great expression of place.

HARVEST DATES: *September 29th – October 11th*

BARRELS: *French Burgundy, 45% new, 55% once-used*

BARREL AGING: *15 months sur lies*

ALCOHOL: *13.6%*

TA: *0.61*

pH: *3.48*

CASE PRODUCTION: *1,853 cases*

RELEASE DATE: *April 28, 2012*

