

ORGANIC VINTNERS

Pinot Noir

Vintage: 2010
Appellation: Redwood Valley, Mendocino
Varietal: 100% single vineyard Pinot Noir
Alcohol: 13.5%
pH: 3.72
Winemaker: Dan Kopache

Organic Certificate: Grapes and facilities have been certified by USDA Accredited California Certified Organic Farmers

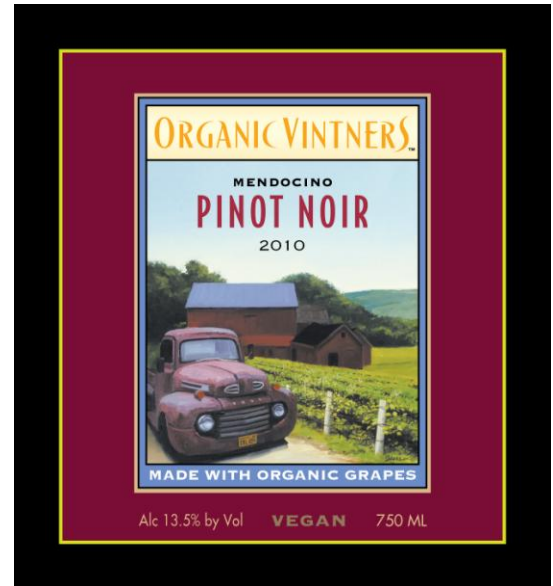


Viticulture: Special equipment is used to till the soil, legumes are planted between the rows to provide nutrients, and other naturally mined minerals and amendments are added to the soil. This method of farming replaces the dependence on chemical fertilizers and the use of toxic fungicides and insecticides used in conventional cultural practices. The wines are inspired and connected to the land of Mendocino County and the beautiful Redwood Valley AVA (American Viticultural Area).

Winemaking: This is a single vineyard wine. The juice was crushed and soaked prior to fermentation for 3 days then inoculated with a special yeast to enhance varietal character on the 4th day. Fermentation took place between 75 and 80 degrees F for ten days and drained off the skins according to extraction/flavor. Then the wine was gently pressed to stainless steel tanks where it finished alcoholic and malolactic fermentation. The wine was aged for 7 months on 30% New French Oak, medium plus toast.

Notes: Sweet spice on the nose. Bright and lively palate, with faint black fruit flavors, smoky spice and fresh earth expressions that linger elegantly on the finish. Pairing suggestions: charcoal grilled Salmon, sautéed wild mushrooms or a salt washed-rind goat's milk cheese.

Source : Organic Vintners sources this fruit from Redwood Valley Cellars in Mendocino County. Redwood Valley Cellars is a certified organic custom crushing facility that works with numerous growers of organic grapes throughout Mendocino County.



CERTIFIED ORGANIC GRAPES AND VEGAN
MADE EXCLUSIVELY FOR
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