



Wedell  
CELLARS

## *2009 Wedell Cellars "Hillside Vineyard" Pinot Noir*

IN 1995 WE PLANTED A SMALL STEEP NORTH FACING HILLSIDE VINEYARD IN THE SOUTHEASTERN END OF EDNA VALLEY WITH A FIELD MIX OF THREE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 115, 667 & 777) ON LOW VIGOR ROOTSTOCK (ROOTSTOCK 420A). WHILE TO OUR KNOWLEDGE, NOBODY ELSE HAD TRIED THIS APPROACH WITH PINOT NOIR, WE BELIEVED THAT BY DOING THESE THINGS WE COULD DELAY BUD BREAK, INCREASE HANG TIME AND ACIDITY WHILE KEEPING THE VINEYARD'S YIELD EXCEPTIONALLY LOW AND COULD POTENTIALLY PRODUCE AN EXCEPTIONAL PINOT NOIR. AFTER FIVE YEARS OF INTENSE FARMING OUR HILLSIDE VINEYARD FINALLY BEGAN PRODUCING A SMALL CROP.

OUR THREE-ACRE HILLSIDE VINEYARD IS PLANTED AT A DENSITY OF ALMOST 2000 VINES PER ACRE, YET THE YIELD IN 2009 WAS A UNDER 2.75 TONS (JUST UNDER ONE POUND PER VINE). THE ALREADY LOW VIGOR VINES ARE CROP THINNED TO ONE CLUSTER PER SHOOT AND NO MORE THAN FOUR SHOOTS PER VINE, THE AVERAGE CLUSTER BEING LESS THAN FIVE OUNCES! THE 2009 VINTAGE FOLLOWED A SLIGHTLY LARGER CROP IN 2008 AND THE GROWING SEASON WAS REMARKABLY MILD. THE VINES HAD A BEAUTIFUL SET AND SLOWLY RIPENED THROUGHOUT THE SUMMER REMAINING ON THE VINES UNTIL LATE SEPTEMBER. THE GRAPES AFTER BEING SELECTIVELY HAND HARVESTED WERE DESTEMMED FOLLOWED BY AN INTENSE HAND SORT THAT REMOVED ALL STEMS, LEAVES AND SHOT BERRIES. THEN THE FREE RUN JUICE WAS THEN PUMPED OFF AND DISCARDED (SAIGNEE). THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND FINALLY SPENT TEN DAYS AT REDUCED TEMPERATURES FERMENTING ON THEIR SKINS DURING WHICH THE JUICE WAS GENTLY PUMPED OVER. FINALLY ONLY THE FREE RUN JUICE WAS PLACED IN THREE NEW FRENCH OAK BARRELS AND ONE USED FRENCH OAK BARREL TO COMPLETE MALOLACTIC FERMENTATION AND AGE SUR-LIE FOR TWENTY-NINE MONTHS. WHILST THE WINE WAS AGING IT WAS NEVER RACKED, THEN FINALLY IN MARCH 2012 IT WAS GRAVITY BOTTLED OFF ITS LEES, UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY AND RASPBERRY ARE ONLY A HINT OF WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICH MID PALATE AND COMPLEX FINISH ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT WHILE OUR 2009 HILLSIDE VINEYARD PINOT NOIR IS ENJOYABLE NOW IT HAS THE PROPER BALANCE TO BENEFIT AND IMPROVE WITH MORE BOTTLE AGE FOR YEARS TO COME.

*Maurice & Susie Wedell*

### TECHNICAL NOTES

HARVEST DATES  
BRIX  
ACID  
BARRELS  
BOTTLED  
ALCOHOL  
PRODUCTION

SEPTEMBER 10, 2009  
24.3°  
3.24 PH, 6.68TA  
ERMITAGE - LES BERTRANGES FOREST, 48 MONTH AIR-DRIED, 75% NEW  
MARCH 20, 2012  
14.5%  
750ML: 1032 BOTTLES (172 SIX PACK CASES)  
1.5 LITER: 60 BOTTLES, HAND SIGNED, DATED AND NUMBERED

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