



Wedell  
CELLARS

## *2009 Wedell Cellars Santa Rita Hills Pinot Noir*

FOR OUR 2009 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR WE CHOSE A BLEND OF FIVE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 5, 113, 115, 667 & 777) WITH ALL OF THE FRUIT COMING FROM THE RENOWNED FIDDLESTIX VINEYARD IN THE SANTA RITA HILLS APPELLATION TO CREATE A TRULY COMPLEX, INTRICATE AND COMPELLING PINOT NOIR.

IT HAS ALWAYS BEEN OUR PHILOSOPHY THAT LESS IS MORE AND THE 2009 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS A STUNNING EXAMPLE OF HOW WELL PINOT NOIR BENEFITS FROM THIS PRACTICE. THE 2009 VINTAGE WAS A YET ANOTHER CLASSIC YEAR FOR PINOT NOIR, BUD BREAK IN MARCH THAT WAS FOLLOWED BY FLOWERING AND A SMALL BUT GOOD CROP SET IN MAY. THE SUMMER WAS VERY COOL WITH OVERCAST IN THE MORNING AND AFTERNOON SUN. THERE WAS NO RAIN OR MAJOR HEAT WAVES. BECAUSE OF THE INCREDIBLY MODERATE SUMMER THE GRAPES RIPENED EVENLY DURING THE MONTH OF SEPTEMBER WHILE DEVELOPING INTENSE FLAVORS AND COMPLEXITY. THE HARVEST BEGAN IN THE THIRD WEEK OF SEPTEMBER WITH THE GRAPES SELECTIVELY HAND PICKED IN THE PRE-DAWN HOURS VINEYARD BLOCK BY BLOCK, THE SUGARS AND ACIDITY WERE IN PERFECT BALANCE. AFTER HARVEST THE GRAPES WERE HAND SORTED, ALL OF THE STEMS WERE REMOVED AND THEN METICULOUSLY HAND SORTED A SECOND TIME WITH ALL OF THE STEMS, LEAVES, SHOT AND DAMAGED GRAPES BEING DISCARDED. THE FREE RUN JUICE RESULTING FROM THE SORTING WAS PUMPED OFF AND DISCARDED (SAIGNEE), THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND THEN OPEN TOP FERMENTED IN SMALL BINS USING INDIGENOUS YEASTS WITH A GENTLE PUMP OVER AT REDUCED TEMPERATURES. FINALLY AFTER TEN DAYS OF FERMENTATION THE WINE WAS GENTLY AND LIGHTLY PRESSED OFF, IN FACT, THE 2009 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS MORE THAN 95% FREE RUN JUICE. WHILE AGING SUR LIE FOR ALMOST THIRTY MONTHS THE WINE UNDERWENT COMPLETE MALOLACTIC FERMENTATION AND IN MARCH 2012 THE WINE WAS RACKED OFF ITS LEES FOR ASSEMBLAGE AND BOTTLED UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY, RASPBERRY AND WILD BERRY ARE ONLY A HINT AT WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICHNESS AND COMPLEXITY IS REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT BECAUSE OUR 2009 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS INCREDIBLY BALANCED, IT IS READILY ENJOYABLE NOW AND WILL MATURE BEAUTIFULLY FOR YEARS TO COME.

*Maurice & Susie Wedell*

### TECHNICAL NOTES

HARVEST DATES	SEPTEMBER 21-25, 2009
BRIX AND ACIDITY	24.9° 3.34 PH 6.8 TA
BARRELS	ERMITAGE 40% NEW
CLONE COMPOSITION	5: 13%, 113: 29%, 115: 23%, 667: 12%, 777: 23%
BOTTLED	MARCH 20, 2012
ALCOHOL	14.9%
PRODUCTION	750ML: 220 SIX PACK CASES 1.5 LITER: 60 BOTTLES

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