



Wedell
CELLARS

2010 Wedell Cellars Santa Rita Hills Pinot Noir

FOR OUR 2010 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 ELEGANT PINOT NOIR VERY OLD WORLD IN STYLE WITH CALIFORNIA INFLUENCE.

IT HAS ALWAYS BEEN OUR PHILOSOPHY THAT LESS IS MORE AND THE 2010 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS A STUNNING EXAMPLE OF HOW WELL PINOT NOIR BENEFITS FROM THIS PRACTICE. THE 2010 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. 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 FINISHING ON OCTOBER 2ND, THE FIRST RAIN OF THE SEASON CAME THE NEXT DAY! THE GRAPES WERE 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 FOR USE IN OUR ROSÉ OF PINOT NOIR PROJECT THAT BENEFITS BREAST CANCER SURVIVORS. THE GRAPES WERE COLD SOAKED FOR THREE TO SIX DAYS AND THEN OPEN TOP FERMENTED IN SMALL MICRO-BINS FOR TEN TO FOURTEEN DAYS WITH A TWICE DAILY GENTLE PUNCH DOWN AT REDUCED TEMPERATURES. WHEN WE FELT THAT THE WINE WAS READY, USING A BASKET PRESS IT WAS GENTLY AND LIGHTLY PRESSED OFF, THE 2010 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS MORE THAN 95% FREE RUN JUICE. WHILE AGING SUR LIE FOR ALMOST TWENTY-TWO MONTHS THE WINE UNDERWENT COMPLETE MALOLACTIC FERMENTATION AND IN AUGUST 2012 THE WINE WAS RACKED OFF ITS LEES FOR ASSEMBLAGE AND BOTTLED UNFINED AND UNFILTERED.

THE DEEP COLOR AND THE BOUQUET, A BALANCE OF OLD WORLD AND CALIFORNIA INFLUENCES WITH BLACK CHERRY, RASPBERRY AND WILD BERRY COMPONENTS ARE ONLY A HINT AT WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICHNESS AND COMPLEXITY ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT BECAUSE OUR 2010 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 26 - OCTOBER 2, 2010
BRIX AND ACIDITY	24.7° 3.30 PH 6.7 TA
BARRELS	ERMITAGE 40% NEW
CLONE COMPOSITION	5: 20%, 113: 24%, 115: 23%, 667: 9%, 777: 24%
BOTTLED	AUGUST 15, 2012
ALCOHOL	14.9%
PRODUCTION	750ML: 680 SIX PACK CASES 1.5 LITER: 60 BOTTLES

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