



Wedell
CELLARS

2011 Wedell Cellars Santa Rita Hills Pinot Noir

FOR OUR 2011 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 2011 WEDELL CELLARS SANTA RITA HILLS PINOT NOIR IS A STUNNING EXAMPLE OF HOW WELL PINOT NOIR BENEFITS FROM THIS PRACTICE. THE 2011 VINTAGE WAS A YET ANOTHER CLASSIC YEAR FOR PINOT NOIR, BUD BREAK IN LATE 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 LATE SEPTEMBER AND EARLY OCTOBER WHILE DEVELOPING INTENSE FLAVORS AND COMPLEXITY. THE HARVEST BEGAN IN THE SECOND WEEK OF OCTOBER AND FINISHED ON OCTOBER 12ND, 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 2011 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 APRIL 2014 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 2011 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	OCTOBER 2 - 12, 2011
BRIX AND ACIDITY	24.7° 3.40 PH 6.8 TA
BARRELS	ERMITAGE 35% NEW
CLONE COMPOSITION	5: 20%, 113: 24%, 115: 23%, 667: 3%, 777: 24%
BOTTLED	APRIL 29, 2014
ALCOHOL	14.9%
PRODUCTION	750ML: 636 SIX PACK CASES 1.5 LITER: 60 BOTTLES

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