

LANE



TANNER

## 2009 Pinot Noir Julia's Vineyard

Cases Produced: 159  
Harvest Date: 9/2/2009  
Numbers @ Harvest: 27.0 Brix  
Wine Numbers: 14.7% Alc. 3.56 pH 0.72 TA No R.S.

Julia's Vineyard is located about 9 miles due east of Santa Maria and about 3 miles east from Bien Nacido Vineyards in northern Santa Barbara County. My rows...7 through 12, from block B4 (Marten Ray clone), overlook the Santa Maria Valley and are beautifully trellised up for maximum fruit exposure.

The harvest sugar on the top of this page is not a typo.....it really was that high! I am also aware that this number represents all that I am usually against in this industry, like too jammy fruit flavors and high everything. BUT....this was a once in a lifetime situation. I pick for taste, as you know. The fruit was very young and still tasting green then we had a three day hot spell. The green flavors were gone and the dehydration blew the sugar and acid through the roof. I could have waited until they irrigated the grapes down to a lower sugar BUT the flavors were perfect....clean and scintillating...so I stuck to my guns and picked on taste. I gently crushed the fruit into four (4' by 4' by 4') open top fermenter bins, avoiding the harsh wood tannins from stems. The juice was fermented with Auszmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The fermentation lasted almost exactly two weeks. I cooled the fermentation with ice which slightly lowered the alcohol level at the same time. The wine was aged in French oak with around 30% being new barrels of lower toast. The wine spent 15 months in barrels which is around 5 more months than usual but the bigger wine needed that time to develop. I bottled the wine on December 7, 2010, after a very gentle filtration to get out the big stuff. This wine was not finned in any way and it may naturally throw some sediment over time. All of my wines are Very low in sulfites because I am personally allergic to them.

This wine is very different from any Pinot Noir that I have ever created, although I make them all the same way. It is the ripest flavor-wise and most substantial structurally of my Pinot lineup. Here the nose is high-toned with red cherry and touches of raspberry and cranberry that introduces round, rich, delicious and attractively sappy flavors that possess fine depth and breadth as well as much better than average length. It is voluptuous with a haunting, smoky quality that is from the grapes themselves, not the oak. This wine will satisfy lovers of Burgundy with its' powerful fruit, satin like texture and hints of mushrooms and earth. I call this Pinot *The Haunting Other Woman* because it is dark, sensual and rather scary. *The Robb Report* says this Pinot achieves what few Pinot Noirs do: Marrying the forceful fruit of California with the more delicate mold, mushroom and earth essences we associate with grand cru's of Burgundy.

To sum it up, this year's vintage is without a doubt, the strangest, and biggest most lovely wine I have ever made. The young fruit hits your tongue then there is a roll of velvet and huge mouth feel...it's over the top crazy.

Back Label...Gravity...don't let it bring you down