



**2009 PINOT NOIR  
FOG-EATER  
Anderson Valley AVA**

The Fog-Eater designation is our Anderson Valley AVA blend made from sites that are heavily influenced by the coastal fog. This coastal fog continues to be pulled in from the coast cooling these vineyard sites and encouraging beautiful structure, lively acidity and pure fruit.

Fog-Eater is a regional 'Boontling' term used by the early settlers of Anderson Valley. During this early history these settlers created a regional dialect that is better known as 'Boontling'. Fog-Eater is a pejorative term used to describe a coastal dweller, someone living out on the margin.

Each site is chosen for its ability to add a distinctive layer to the finished wine. The blend may vary with each passing vintage. This wine was made to embody a heightened level of complexity, roundness and freshness. This is signature Anderson Valley!

**60% Balo Vineyard**

**Vineyard:** Balo Vineyard (60%)  
**Variety:** Pinot Noir  
**Harvest date:** September 15, 2009  
**Tons/Acre:** 1.8 T/A  
**Sugars:** 24.0 degrees brix  
**Ph:** 3.32  
**TA:** 7.8 grams/liter  
**Clone:** 777, 828/Martini  
**Rootstock:** 101-14  
**Spacing:** 8 x 6 feet  
**Trellis:** Vertical Shoot Position  
**Pruning:** Cane prune  
**Orientation:** northeast-southwest  
**Slope:** gentle slope  
**Aspect:** South-East Facing  
**Soil:** Silty Clay loam

**40% Monument Tree Vineyard**

**Vineyard:** Monument Tree Vineyard (40%)  
**Variety:** Pinot Noir  
**Harvest date:** September 25, 2009  
**Tons/Acre:** 2.2 T/A  
**Sugars:** 23.5 degrees brix  
**Ph:** 3.33  
**TA:** 8.0 grams/liter  
**Clone:** 667, 115, 114  
**Rootstock:** 3309  
**Spacing:** 8 x 5 feet  
**Trellis:** Vertical Shoot Position  
**Pruning:** spur prune  
**Orientation:** Rows run North-South  
**Slope:** Moderate  
**Aspect:** North-East facing  
**Soil:** silty clay loam

**Finished wine**

**Alcohol:** 13.6% by vol.  
**TA:** 6.6 grams/liter  
**Ph:** 3.60  
**Oak:** 100% French  
25% New French Mt+  
75% Seasoned French Oak  
**Clones:** 37%-777, 16%-667, 15%-828, 12%-115. 12%-114, 8% -Martini  
**Other:** 30% whole cluster fermentation, gravity racked two times and barrel aged for eleven months.

**Date of bottling:** August, 2009  
**Number of cases:** 370 - 750ml/12  
**Release Date:** June, 2011  
**Suggested Retail:** \$42.00/ bottle

This wine has exotic and intoxicating aromas of cherry incense, a mixture of red and blue fruits along with lilac and a hint of leather and fresh bees wax with a sensation of salinity that suggests coastal climate. The tannins are soft and luscious which play nicely with the lasting acidity, providing a consistent and lasting finish.