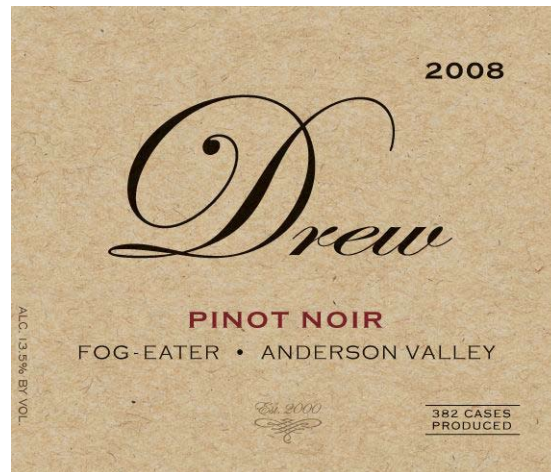




2008 PINOT NOIR, FOG-EATER  
ANDERSON VALLEY



The 2008 Fog Eater is 60% Monument Tree Vineyard and 40% Henneburg Vineyard. The Monument Tree Vineyard is an organic and very near dry farmed vineyard on a North East facing hillside. It produces extravagant long lasting fruit, not only on the vine, due to long hang time and cool afternoon temperatures, but also on the palate. The Henneburg is on an opposite facing hillside vineyard with an aspect that is more south west facing and produces wines with more heady fruit tones and spicy earth.

On the nose, this wine has dark wild raspberry fruits, blood red plums, fresh earth and wild flowers. On the palate, the wine oozes fresh fruit, earth, floral tones and a mineral edge. A bit austere now, but one that will continue to shed some layers as the bouquet unravels for years to come. Decant when young or let breath for at least one hour.

Pairing: Roast duck or quail with wild mushroom polenta, drizzled with Pinot Noir reduction sauce.

Production : 382  
pH: 3.62

Alcohol by Volume: 13.5%  
Clones: 667, Pommard, 114, 115, 2A, Rochioli,  
DRC