



# NOTRE VIN

2008 SONOMA COAST PINOT NOIR CLOS CAMILLE

## **Winemaker's tasting notes by May-Britt and Denis Malbec**

The 2008 Notre Vin Pinot Noir Clos Camille has beautiful cherry red color where charming spice and sweet, floral aromatics waft from the glass and like in great Burgundies we find a delicate nose of violets and rose with an attractive core of ripe red fruit, with hints of torrefaction and pleasant minerality. On the palate the fruit is rich, reminiscent of baked cherries, lush and caressing all the way through to the sensual finish layered with hard candy and liqueur like notes. The wine is delicious now, but the fine tannic knit will allow for cellaring quite a few years.

## **Grape source**

The grapes for Clos Camille come from the cooler Petaluma gap area, not far from the San Pablo Bay where wind and fog are the trademarks. In this area we find a wind gap named after a coastal mountain opening that stretches from the Pacific-east through the town of Petaluma and towards the San Pablo Bay in the south.

## **Vinification**

The fruit was 100 % de-stemmed prior to sorting on our state-of-the-art sorting tables. We cold-soaked the must for about five days at 40°F, and the fermentation of the pure berries took place for ten days in open top stainless steel fermenters, with punch-down twice a day based on daily tastings. After the alcoholic fermentation, the wine was barreled into 100 % new French oak barrels. We had a weekly stirring regime during two months and the Malolactic fermentation took place in barrels. In order to keep all the aromas of the wine, we did not fine or filter the wine.

## **Wine and food pairing**

The traditional pairing with Pinot Noir is often game, like venison or deer, but it is a versatile wine and goes very well with a simple pork roast in a Le Creuset Dutch oven or a creamy risotto with wild mushrooms. Why not try adding some truffles now that it is the season. Notre Vin Pinot Noir is always a perfect complement of any autumn seasonal ingredients. We enjoy it with duck and squab – just delicious.

## **Technical notes**

100 % Sonoma Coast

100 % Pinot Noir

Harvested on: September 13, 2008

Ageing: 23 months in 100 % new French oak barrels

Alcohol: 14.5 %

TA: 5.9 g/L

pH: 3.7

Production: 100 cases