



NOTRE VIN

2009 CLOS MADELEINE - SONOMA COAST PINOT NOIR

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

Our 2009 Clos Madeleine Pinot has a beautiful garnet color, with hues of blue indicating its young age. The nose is typical of a pure Pinot Noir with floral notes of violets, daffodils and white lilies. The new French oak shows ever so slightly with hints of cedar wood, fresh walnuts and dark chocolate intermixed with fruity aromas of black cherries, dried wild strawberries and candied cranberries, with a touch of spice with cardamom, laurel and crème brûlée. The finish is well-balanced and elegant with seamless integration of the tannins. This is a wine that can be enjoyed now, particularly if decanted, but also to be cellared for five to ten years.

Grape source

The grapes for this Pinot Noir are coming from the Clos Madeleine block, located in the heart of the cooler Petaluma gap area.

They were all hand-picked by the crew early morning on September 22.

Vinification

Hand-harvested, meticulously hand-sorted before and after de-stemming on our state-of-the-art sorting tables by a crew of 14 people and cold-soaked for 6 days at 40°F, the fermentation of the pure berries took place for two weeks in one of our specially designed and perfectly temperature controlled stainless steel fermenter, with punch-down twice a day based on tasting. After the alcoholic fermentation, the wine was barreled in 100 % new French oak barrels. We had a weekly stirring regime during 2 months and the Malolactic fermentation took place in barrels. Topping and racking the wine and regular tastings has been our duty until the bottling in June 2011. We did not fine nor filter the wine prior to bottling in order to keep its purity and full expression.

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 Pinot Noir harvested on September 22, 2009

Ageing: 20 months in 100% new French oak barrels

Alcohol: 13.9%

TA: 0.55

pH: 3.8

Production: 188 cases