



NOTRE VIN

2010 CLOS CAMILLE - SONOMA COAST PINOT NOIR

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

Our 2010 Clos Camille Pinot Noir has a deep concentrated purple color. The nose is Burgundian in the style, like a wine from Pommard, with aromas of dark cherries, fresh Santa Rosa plums and violets. The tannins are ripe, round and silky, just seamless, and the all new French oak barrels have integrated well with the luscious fruit. We discover plenty of charm on the palate, with notes of brioche, toast and nice spiciness. This is certainly the most full bodied Clos Camille we have made so far. This wine drinks remarkably well right now, but has all of the elements that 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

Hand-harvested, meticulously hand-sorted before and after de-stemming on our state-of-the-art sorting tables by a crew of 14, cold-soaked for 6 days at 37°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 August 2012. 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, 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 summer 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 October 4, 2010

Ageing: 20 months in 100% new French oak barrels

Alcohol: 14.2%

TA: 0.54

pH: 3.75

Production: 95 cases