

Appellation:
MONTEREY
AVA Components:

Chula Viña, Monterey 47.8%
Tondre Grapefield, Santa Lucia Highlands 25.2%
Hilltop Ranch, Carmel Valley 9.6%
Cedar Lane, Arroyo Seco 17.4%

Blend:
100% PINOT NOIR

Aging:
10 MONTHS IN FRENCH
OAK BARRELS, 27% NEW

Alcohol:
14.1%

Bottled:
AUGUST 31, 2010

Production:
290 cases

Winemaker:
Annette Hoff Danzer

Suggested Retail Price
\$ 27

Tasting Room
19-A East Carmel Valley Road
Carmel Valley, CA 93924
831 / 620-0645

Cima Collina

2009
MONTEREY COUNTY

The grapes included in this blend were harvested from four distinct sites over the course of the 2009 harvest: two vineyards on opposite sides of the Salinas Valley in Monterey (Chula Viña and Tondre Grapefield), Cedar Lane (Arroyo Seco) and also our own estate vineyard, Hilltop Ranch, in Carmel Valley. Chula Viña tends to express very broad dark fruit, nice tannin and mouthfeel. Tondre is a classic pinot: aromatic, delicate, complex yet full-bodied. Cedar Lane produces a wine that adds palatable acidity and light fruit while Hilltop Ranch Pinot Noir is bold, dark, expressive.

Everything about this wine was handmade in our minimalist approach. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into French Oak barrels of which 27% were new. There it rested for 10 months before being racked in place prior to blending and bottling. Unfined, unfiltered. The resulting wine is purely Pinot Noir in character; the wine shows off bright cherry mushroom/earthy aromas that return in the flavor. Notes of toasted cedar and spice are well-integrated into the wine. The structure and complexity of this wine is achieved through a balance of acidity, alcohol and phenolic components that create a food-friendly, fine Monterey Pinot Noir.

Enjoy on its own or with lamb chops, rib roast, porcini soufflé or roasted game.