

Appellation:
MONTEREY COUNTY

Vineyard:
100% CHULA VIÑA VINEYARD

Blend:
100% PINOT NOIR
Aging:

10 MONTHS IN FRENCH
OAK BARRELS, 27% NEW

Alcohol:
14.5 %

Bottled:
AUGUST 28, 2009

Production:
555 CASES

Key Words
Food Friendly, BTG Wine

Winemaker:
ANNETTE HOFF DANZER

Suggested Retail Price:
\$ 28

Release Date:
October 2012

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

Cima Collina

2008
CHULA VIÑA VINEYARD
PINOT NOIR
Monterey County

The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley, aka, The Gavilan foothills. This vineyard was planted by the Pisoni vineyard crew in 2000 and is a sloping site comprised of decomposed granite. While the cooling fog keeps Chula Viña fruit from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun and well-drained soil, these factors provide a setting for the cultivation of complex fruit.

This is a blend of Dijon 777, 115, Pommard and a special clone from the La Tache region of France that is called "Chula". Each clone offers its own unique distinction: 777 is rich, dark and tannic; Pommard offers classic Pinot structure and cherry aromas; 115 spice; Chula, earthiness and plums.

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 oak barrels of which 27% were new. There it rested for 10 months before bottling.

Our most austere, food-friendly Pinot Noir and has been our most successful in restaurant BTG programs. This wine is at its best served with food and holds up well in partial bottles when preserved with an inert gas.

Purely Pinot Noir in character, the wine shows off black cherry and spice aromas that return in the flavor. Notes of toasted oak, smoke and spice are well integrated into the wine. We strive to preserve a distinct acidity/alcohol balance that pairs well with many different foods. Serve with wild boar, truffled duck breast, rack of lamb, or roasted pheasant.