

Appellation:
MONTEREY COUNTY

Vineyard:
HILLTOP RANCH VINEYARDS
CHULA VIÑA VINEYARDS
TONDRE GRAPEFIELD

Blend:
100% PINOT NOIR

Aging:
10 MONTHS IN FRENCH OAK
BARRELS, 28% NEW

Alcohol:
14.4%

Bottled:
AUGUST 28, 2009

Production:
921 CASES

Key Works:
Versatile, Value, Food-Friendly

Winemaker:
ANNETTE HOFFDANZER

Suggested Retail Price:
\$26

Release Date:
May, 2011

Cima Collina Winery
3344 Paul Davis Drive, Suite 6
Marina, Monterey County, California
831 / 384 – 7806
www.cimacollina.com

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Tasting Room
19A East Carmel Valley Road
Carmel Valley, California
831 / 620 – 0645
Open Daily

Cima Collina

2008
MONTEREY COUNTY
PINOT NOIR

The grapes included in this blend were harvested from three distinct sites over the course of the 2008 harvest: two vineyards on opposite sides of the Salinas Valley in Monterey (Chula Viña and Tondre Grapefield), and also from 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. Hilltop Ranch Pinot 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 28% 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 County Pinot Noir. Enjoy on its own or with lamb chops, rib roast, porcini soufflé, or roasted game.