



**Varietal:** 100% Pinot Noir (*Vitis vinifera* L.)

**Appellation / Sub-Region:** Sonoma Coast AVA / Russian River Valley AVA

**Vineyard:** Bohemian Vineyard, Freestone, CA (7 acres on Goldridge Loam soil)

**Vintage:** The worst Spring frost in 30 years occurred during bud break in April. This reduced crop yield at harvest which ultimately produced very high-quality wine!

**Clones:** Ultra premium select Dijon 115, 667 and 777 (equally divided)

**Canopy:** 2.5' by 9' spacing with split canopies. Vertical shoot positioned.

**Rootstock:** Robust 101-14

**Harvest Date:** October 11, 2008

**Grape Yield:** Less than 2 tons per acre

**Winemaker:** Chris Nelson

**Fermentation:** Nine day cold soak with manual punch downs twice per day. Eleven day fermentation with peak temperature at 31.7°C.

**Yeasts:** Native (Wild) & Lalvin Bourgorouge RC212

**Élevage:** 10 months (50% new / 50% neutral French Oak)

**Cooperage:** Remond Allier (with medium toast plus)

**Fining Agent:** None

**Date Bottled:** August 22, 2009 (unfiltered)

**Acidity:** Titratable Acidity: 6.0 g/L and pH: 3.51

**Alcohol:** 13.8% by volume

**Production:** 300 hand-numbered bottles total.

**Suggested Retail Price:** \$43.00 per bottle (750 ml)

**Tasting Notes:** Shades of garnet and ruby shimmer in the glass. Captivating aromas of cherry, violets & strawberry waft upward. Hedonistic flavors of ripe red cherry, cranberry, blueberry, vanilla & allspice persist with touches of cola & earth. Perfectly balanced with bright acidity. Lingering seductive finish with underlying soft tannins. Pure p-a-r-a-d-i-s-e! This sultry wine is drinkable upon release and will age gracefully for 7 years. Pairs beautifully with grilled Salmon, tuna and light meats including turkey or chicken. Enjoy our flagship wine!

4110 MOORPARK AVENUE, SUITE B, SAN JOSE, CA, 95117-1712, USA

PHONE: 408-799-5938 / FAX: 408-985-6884

EMAIL: brad@loosfamilywinery.com / WEB: www.loosfamilywinery.com