



2014 The Cairn, Pinot Noir Catie's Corner Vineyard, RRV

WINEMAKER NOTES

With the 2014 vintage, we made a switch to the Russian River Valley. The fruit for the 2014 The Cairn Pinot Noir comes entirely from Catie's Corner Vineyard. Once again, we vinified with 15% whole cluster providing a bit more mouthfeel and spiciness to the wine, along with monthly lees stirring. We used 40% new oak for barrel aging, and the wine is a blend of 20 year old vines comprised of two Wadenswil clones, 1A and 2A. This wine shows classic Russian River Valley characteristics with the cherry cola notes enveloping a spicy red fruit dominated finish.

HARVEST NOTES

2014 was the third year into a sustained drought, showing similar characteristics to 2013. The vines were treated to a warm winter and we were treated to an early bud break. With almost no rain at all through the growing season, we were lucky to get a bit of a cooling trend in August which allowed the fruit to hang a little longer and reach full maturity. We harvested through the night of September 3rd and delivered the fruit early in the morning on the 4th.

TECHNICAL DATA

Harvest date: September 4th, 2014

Appellation: Russian River Valley

Vineyard: Catie's Corner Vineyard

Brix at harvest: 25.9

Crush: De-stemmed, 100% whole berry, 15% stem inclusion

Fermentation: 14-day ferment

Aging: 10 months, with 40% new and 60% once used French Oak

Alcohol: 14.3%

pH: 3.75

TA: 5.57 g/L

Bottled: September, 2015

Case production: 135 cases

Winemaker: Thomas Bougetz

Suggested retail: \$39



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2013 The Cairn, Pinot Noir Sonoma Coast



WINEMAKER NOTES

The 2013 vintage, amazingly, looks like it is on track to outshine 2012. The fruit for the 2013 The Cairn Pinot Noir shows a bit more weight and black fruit on the palate, when compared to the 2012. We vinified with 15% whole cluster providing a bit more mouthfeel and spiciness to the wine. We used just a bit more new oak as this year's version as it could handle it. Still a mix of 115, 667 and Pommard clones, this wine shows more black cherry and black raspberry flavors. While showing some breadth, the wine finishes clean showing its pleasant acid backbone

REVIEWS

90 Points, Wine Enthusiast

Spicy strawberry and cherry hover over the forest floor and a tangle of tangy acidity that keeps this wine fresh and vibrantly compelling. Full bodied and robust, it maintains a balance in the glass, making it both food friendly and an option on its own.

Published Date: June, 1 2016

HARVEST NOTES

2013 was the second stellar harvest in a row. We started the growing season off about 2 weeks ahead of 2012, and for the early ripening vineyards, like Volamus Vineyard Pinot Noir, we actually picked a full 2 weeks earlier than last year. With almost no rain at all through the growing season, we were lucky to get a bit of a cooling trend in August which allowed the fruit to hang a little longer and reach full maturity. We harvested 3 separate clones, 115, Pommard and 667 through the night on September 14th.

TECHNICAL DATA

Harvest date: September 14th, 2013

Appellation: Sonoma Coast

Vineyard: Volamus Vineyard

Brix at harvest: 26.0

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

Aging: 10 months, with 40% new and 60% once used French Oak Alcohol: 14.3%

pH: 3.65

TA: 5.67 g/L

Bottled: August, 2014

Case production: 200 cases

Winemaker: Thomas Bougetz

Suggested retail: \$39

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WINEMAKER NOTES

The 2012 vintage shows what can happen in a stellar harvest year. Our emphasis in the cellar was to allow the quality of the fruit shine, and don't be heavy handed. We used 25% new French oak, with the remainder once and twice used oak, providing nice spicy notes. The wine is a mix of 115, 667 and Pommard clones, showing a reserved blend of raspberry and black cherry flavors with expresses the inherent acidity. Clean on the palate, this wine will continue to put on weight in the bottle. Best enjoyed in a year or two.

HARVEST NOTES

2012 was the harvest year we have all been dreaming about, after very tricky back to back years in 2010 and 2011. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, the vines were loaded with healthy and abundant clusters heading into veraison. The fruit for the 2012 Bougetz Cellars The Cairn Pinot Noir was sourced from Volamus Vineyard, a beautiful vineyard in the Sonoma Coast AVA. Beautiful weather through September allowed us to pick this vintage with little worry.

TECHNICAL DATA

Harvest date: September 26th, 2012

Appellation: Sonoma Coast

Vineyard: Volamus Vineyard

Brix at harvest: 25.0

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

Aging: 10 months, with 25% new and 75% once used French Oak

Alcohol: 14.1%

pH: 3.59

TA: 5.91 g/L

Bottled: July, 2013

Case production: 150 cases

Winemaker: Thomas Bougetz

Suggested retail: \$39



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2011 Sonoma Coast Pinot Noir

WINEMAKER NOTES

Patience and diligence were the keys to making quality Pinot Noir in 2011. Patience in the vineyard was key to start, and then diligence in sorting in the cellar was critical in the end. We were able to allow the fruit to hang longer on the vine than normal, enabling the grapes to dry out and continue to mature. This allowed us to obtain full ripeness, and once again, it took a few weeks longer than normal. The wine shows its mix of clones 828 and 115, with the blend of black fruits and bright acidity. Notes of creamy cherry flavors, vanilla and damp earth show up on the palate, dispersing fast as the acidic backbone makes its presence.

REVIEWS

88 Points, Wine Enthusiast

A fine, solid Pinot, showing the tart acidity, delicate silkiness and tight structure of the coast, in a wine to drink now. The flavors are flashy and complex, with sour cherry candies, cranberries and toasty oak.

Published Date: September 1, 2013

HARVEST NOTES

2011 was the second cooler than normal growing season in a row, raising concerns in certain areas. The fruit for the 2011 Bougetz Cellars Pinot Noir was sourced from Gap's Crown, a beautiful vineyard in the Sonoma Coast AVA. 2011 didn't see the heat spikes experienced in the previous two vintages, but there was more rain, so we were very selective in the fruit we picked. While the harvest was 30% lighter due to selective sorting, the fruit that was retained showed well in the cellar.

TECHNICAL DATA

Brix at Harvest Pinot Noir: 25.4

Appellation: Sonoma Coast

Blend: 100% Gaps Crown Pinot Noir

Cooperage: 100% 1 year old Francois Freres

Alcohol: 13.8%

pH: 3.54

TA: 5.7 g/L

Bottled Date: December 2012

Release Date: April 2013

Price: \$38.00



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2010 Brosseau Vineyard Pinot Noir

WINEMAKER NOTES

The cooler summer's influence is evident in the 2010 Brosseau Vineyard Pinot Noir. Able to obtain full ripeness, it took 3 weeks longer this year allowing the fruit to mature at a slower pace. This shows with signs of bright cherry notes with some black raspberries and spice. On the palate, the wine shows vibrant acidity, with black cherry and fresh black berry notes coating the mouth, but cleans quickly. This wine screams out "serve me with food".

REVIEWS

89 Points, James Laube

Combines ripe, vibrant blueberry and wild berry with mineral, cedar and underbrush, ending with complex spice and wilted rose scents. Tightens on the finish. Drink now through 2021. 105 cases made. -JL

Published Date: Web Only 2012

HARVEST NOTES

In the Northern California area, 2010 was the coolest summer in 40 years (Global warming, huh?) Brosseau Vineyard, sitting in the Chalone AVA, is a warmer area than most of the Sonoma sites, resulting in earlier harvests dates. We had two heat spikes, one in late August and one two weeks later that really encouraged the vines to catch up. Prudent viticulture techniques were required, as removing too many leaves, too early, could lead to sunburn on thin skin varieties like Pinot Noir. Our block from Brosseau Vineyard, was harvested almost three weeks later than 2009, being picked on September 24th.

TECHNICAL DATA

Brix at Harvest Brosseau Vineyard Pinot Noir: 25.4

Appellation: Chalone

Blend: 100% Brosseau Vineyard Pinot Noir

Cooperage: 100% 1 year old Francois Freres

Alcohol: 14.1%

pH: 3.5

TA: 6.8 g/L

Bottled Date: September 2011

Release Date: December 2011

Price: \$38.00



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2009 Brosseau Vineyard Pinot Noir

WINEMAKER NOTES

The Brosseau Vineyard classically produces Pinot Noir with a high level of tannins. 2009 was no different. This wine is firm and concentrated, showing raspberry and red cherry, along with vanilla and mineral notes. The color is clear and ruby red. Alcohol is nicely balanced with the tannins, showing medium to full bodied on the palate.

HARVEST NOTES

Our block consists entirely of clone 115. 2009 was moving along in a magical way until a couple of heat spikes hit in late August, early September. The August heat energized the fruit in our block at Brosseau Vineyard, urging us to be ready for an early harvest. Prior to the second heat spike there was enough time between to allow the vines to finish maturing but still leading to a picking window in the first week of September.

TECHNICAL DATA

Brix at Harvest Brosseau Vineyard Pinot Noir: 26.4

Appellation: Chalone

Blend: 100% Brosseau Vineyard Pinot Noir

Cooperage: 100% 1 year old Remond

Alcohol: 14.1%

pH: 3.62

TA: 6.4 g/L

Bottled Date: September 2010

Release Date: December 2010

Price: \$38.00



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