

2010 BOUGETZ CELLARS 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".

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, to 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.



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Harvest date: September 24th, 2010

• Appellation: Chalone

Vineyard: Brosseau Vineyard

• Brix at harvest: 25.4

Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

Aging: 11 months, with 100% once used
Francois Frères

Alcohol: 14.1%

• pH: 3.5

TA: 6.8 g/L

Bottled: September 2011

Case production: 75 cases

Winemaker: Thomas Bougetz

Suggested retail: \$38