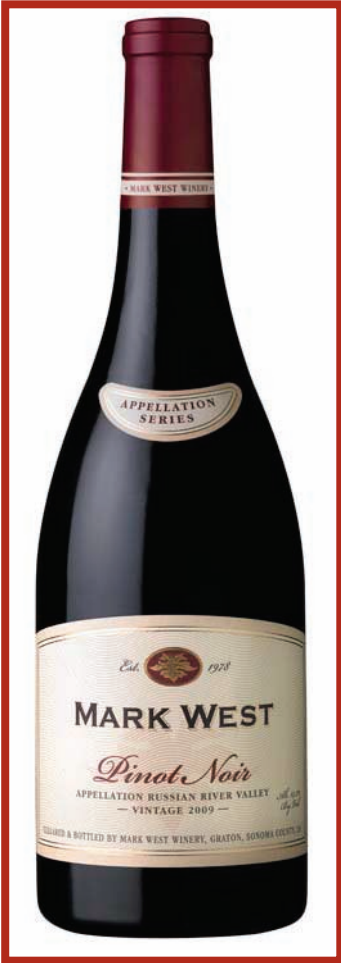


Est.  1978

# MARK WEST

*Pinot Noir*

APPELLATION RUSSIAN RIVER VALLEY  
— VINTAGE 2009 —



**Composition:** Pinot Noir

**Appellation:** Russian River Valley

**Oak:** French, 44% new

**Alcohol:** 14.2 %

**Analysis:** pH 3.73, TA 5.74 g/L

**Cases Produced:** 4,000 cases

**O**ld and new, young and not so young, ask a Pinot lover to name California's top Pinot appellation and they will consistently point to Russian River. Mark West sits in this appellation. Our crush facility lies smack dab in the middle of it. Pinot runs through our veins.

Many folks don't realize we've been making wine for over 40 years in this picturesque valley in Sonoma County. In late 2001 we reaffirmed our commitment to our favorite local grape. Our goal is to put a bottle of this divine nectar in every wine bag, canvas bag (hail to all of the green folks out there) or brown bag across the country: Pinot for the People!

Russian River appellation generally lies west of Santa Rosa. That's about an hour north of San Francisco for those who haven't made the pilgrimage. It benefits from summer morning fog, warm days, cool breezes and good sandy dirt called "Goldridge" and "Franciscan." Our Winemaker Alex Cose looked in our own backyard for award winning vineyards and put together a blend that's rich and flavorful, yet deliciously affordable too.

The 2009 vintage all began with an incredible start. It rained and rained and rained in Northern California. Although dormant, grape vines like all of that water available in the soil to soak up in the early spring. Summer temperatures only heated up in late August and then abruptly cooled right back down. Rains hit in October. Lucky for us, we harvested well before then.

In late September after an early morning harvest the grapes were brought in for a gentle breaking of the skins and a three-day cold soak in small open top stainless steel fermenters. Yeast was then added and the grapes were punched down twice a day to extract color and flavors. After about two and a half weeks the grapes were pressed and the wine was then aged in 44 percent new barrels.

Our 2009 vintage shows a brilliant ruby/garnet color. Aromatic notes of cherry, anise and earthy minerality play against oak aging aromas of cinnamon and vanilla. Enjoy ripe raspberry and red cherry flavors in this medium weight Pinot. The wine shows youthful, bright fruit with a sophisticated balance of oak and smooth tannins.

Pair this Pinot with seared salmon, Thai chicken or pork sliders. It also is delicious by itself or with appetizers and salads.