

Est.  1978

# MARK WEST

*Pinot Noir*

APPELLATION CARNEROS  
— VINTAGE 2010 —



**Composition:** Pinot Noir

**Appellation:** Carneros

**Oak:** French, 45% new

**Alcohol:** 14.2%

**Analysis:** pH 3.77 TA 5.4 g/L

**Cases Produced:** 11,000

**S**ituated along the famous San Francisco Bay, Carneros straddles two bigger appellations – Napa and Sonoma. Our Carneros Pinot offering is from the Sonoma side. It displays rich garnet colors, amazing layers of flavors, just a touch of oak, and is delivered in a medium weight style.

Mark West Winery specializes in Pinot Noir and has been since 1978. In 2002, Owner Derek Benham coined our phrase: Pinot for the People®. He rededicated the winery to producing outstanding Pinot Noir with tremendous style, flavors and at prices that would give more people the chance to enjoy this noble grape more often.

We continue our mission of producing limited production wines from premier appellations at an exceptional value. In 2010, our winemaking team found vineyards in Carneros on a very hilly location. Our Winemaker, Alex Cose, sourced some of the best Pinot Noir vineyards just a few miles from the bay for this release. Its location, near the water, keeps temperatures consistently cool with gentle breezes keeping the fruit dry and clean.

The 2010 vintage started with a wet winter and spring followed by a summer with cooler than average temperatures. The coastal cool temperatures control the vine vigor and help to reduce the berry size. Reduced berry size tends to increase flavors and maintain naturally higher acid levels. It is because of these characters that many high end sparkling wineries select grapes from this region as well.

Our methods for these limited production wines include early morning pickings, a 3-day cold soak, twice a day punch downs to extract color and flavors and a gentle pressing. The wine then ages in fine French oak barrels. Bottling occurs approximately 14 months after harvest.

Our 2010 shows sultry aromas of strawberry, cherry and pomegranate with a touch of cocoa powder and graham crackers from oak aging. An earthy spice also intermingles with the fruit and reflects the soil where the grapes are grown. In the glass, the flavors turn to raspberry and rhubarb preserves with a touch of floral notes and nutmeg. The wine is medium bodied and has a rich and balanced center with a long fruit finish. The tannins are fine and frame the wine and contribute to the overall weight and grip.

Our winemaking team recommends pairing this wine with a rich beef stroganoff, roasted pork chops or perhaps a lamb shank. (Can you tell they are all men?) The ladies in the office who also love this wine recommend Margherita pizza, mushroom raviolis or perhaps grilled fish with a light cream sauce. As we always like to remind folks, food is always optional when serving our wines. We love to simply enjoy a glass with a friend before dinner. Just drink it and rejoice...Pinot for the People®.

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