

Est.  1978

MARK WEST

Pinot Noir

APPELLATION RUSSIAN RIVER
— VINTAGE 2010 —



Composition: Pinot Noir

Appellation: Russian River

Oak: French, 45% new

Alcohol: 14.2%

Analysis: pH 3.71 TA 6.0 g/L

Cases Produced: 6,000

Russian River stands out as a top appellation of Pinot Noir in California. Located a mere one hour north of San Francisco, this cool region made a name for Pinot Noir in California early in California's wine renaissance. 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. Pinot for the People!

Russian River appellation 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.

As vintages go, the 2010 started with plenty of rain. That's usually the case in Northern California. Spring followed with more rain and the summer was cooler than average. All of this led to small, ripe berries with naturally high acid levels and big floral notes.

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 2010 vintage shows a brilliant ruby/garnet color. Aromatic notes of violets, sandstone, rhubarb pie and cigar box with a touch of cinnamon from oak aging. Enjoy flavors of currants, pomegranates, cherries and raspberries in this medium weight Pinot. The wine shows plenty of twists and turns of flavors with a touch of oak and smooth tannins.

Pair this Pinot with baked honey mustard chicken, beef Burgundy or perhaps Eggs Benedict (we prefer on crab cakes instead of English muffins). It also is delicious by itself or with appetizers and salads.