

Blue Farm

2009 Pinot Noir, Anne Katherina Vineyard, Carneros

Case production: 375 SRP: N/A

The clones ripened at the same time and were co fermented. The fruit was destemmed, cold soaked for 4 days then inoculated with RC 212 burgundian yeast. Our saignee was 5% in 2009 Fermentation peaked at 92 F, the lot was punched down 4 x per day, total maceration time was 19 days. We drained directly to barrel using only free run. 50% new french oak using the following coopers, 2/3 Francois Freres and 1/3 Billion. We bottled early April 2011. The wine was aged in oak barrels for 16 months.

Fruit: 60% Dijon 667 & Swan, & Dijon 777

Barrel Aging: 16 Months , French Oak

co-fermented and 40% Dijon 115

Alc. : 14.3

(all Estate Grown and organically farmed)

PH: 3.68

Harvest Date: September 10.2009

TA: 0.621

Production: 375 cases

RS: dry

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Founded on Anne Moller-Racke's 30-plus years of winegrowing in Sonoma, Blue Farm was conceptualized in 2001 during her planting of Anne Katherina, Blue Farm's first estate vineyard. Blue Farm believes that an intimate understanding and connection to our vineyards is core to making site-specific Chardonnay and Pinot Noir of the highest quality.

www.bluefarmwines.com