

# CARTOGRAPH 2009 Floodgate Vineyard Pinot Noir – Russian River Valley

## WINE NOTES

### The Season:

2009 was the third dry winter in a row for Northern California vineyards. Spring frost pressure was light and Floodgate Vineyard saw no frost damage. The dry conditions going into the growing season led to smaller berries and a light canopy, which is ideal for getting the highest quality fruit from the vineyard. The heart of the growing season was slightly cooler than average with few heat spikes to stress the vines. Overall quality of early-ripening varieties was judged to be even better than the outstanding 2007 season, and the wines from 2009 are bearing this out. All grapes for Cartograph wines were harvested before the unusually early rains that fell in October 2009.

### The Vineyard:

The Floodgate Vineyard spans rolling hills and flatland adjacent to Mark West Creek on the south end of the Middle Reach section of the Russian River Valley AVA. This region is home to the appellation's most prestigious Pinot Noir vineyards and is a source for Cartograph Pinot Noir and Gewürztraminer. Frequent fog and daily cool ocean breezes define this location and create the perfect environment to grow premium fruit that thrives in cool climates. Cartograph sourced four different clones of Pinot Noir from five blocks on the Floodgate property to lend layers of complexity to this wine.



### Tasting Notes – January 2011:

The 2009 Floodgate Vineyard Pinot Noir strikes a perfect balance between the earthy and fruity elements exhibited by Pinot Noir grape. The color is light ruby and the first aromas out of the glass are cedar and mixed spices with a loamy character that evokes dried leaves. In the background are light cherry aromas and a hint of cola, which is often present in Russian River Valley Pinot Noir. On the palate you sense bright cherry and strawberry. The tannins are surprisingly supple for such a young wine so we expect this to be a seductive wine with some time in bottle. That silkiness persists on the finish and the medium finish leans towards the earthy qualities of the wine. Ideal growing conditions of 2009 helped us pick fruit with good acid levels which helps stretch out the finish and positions this wine as a great accompaniment to white meats, fish and dishes with similarly earthy flavors.

*Alan Baker, Winemaker*



- Harvest date: September 3, 2009 (night pick)
- Clones: 777, 667, Pommard, 828
- Crush: 100% destemmed, whole berry
- Fermentation: Whole-berry fermentation with 14 days of skin contact
- Yeast: Assmanshausen AMH
- Aging: 11 months in 30% new French oak barrels
- Alcohol: 14%
- Bottled: August 17, 2011
- Case production: 221 cases
- Winemaker: Alan Baker
- Suggested retail: \$38

117°

118°

119°

120°

121°

122°

123°

124°

125°

126°

127°