

CARTOGRAPH 2009 Perli Vineyard Pinot Noir – Mendocino Ridge

WINE NOTES

The Season:

In many ways, 2009 was a year where no news was good news. The vines had very little water over the winter leading up to spring 2009. Frost pressure was light and ideal weather during bloom encouraged a healthy fruit set in the Perli Vineyard. 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:

All vineyards in the Mendocino Ridge AVA must be above 1,200 feet in elevation, and Perli sits at just under 1,800 feet. The vineyard is situated on a steep mountain slope in remote Mendocino County in northern California. Being at this elevation just a few miles from the Pacific Ocean creates unique conditions for grape growing. Being above the fog line means more hours of sun per day, and the elevation limits the extreme swings in temperature you might get on the valley floor below. The extreme slope and southern exposure provide good frost protection, as well as sun for these vines to ripen fruit before the rainy season starts in fall. The vineyard is split between two Dijon clones of Pinot Noir, the 667 and 777 clones.



Tasting Notes – July 2011:

The 2009 Perli Pinot Noir is a wine that is firmly on the earthy and spicy end of the Pinot spectrum. Bright-red cherry and wild strawberry comes across on the nose. Layered aromas of earth, leather, and mushroom envelop the bright cranberry and cherry notes to present a lively wine on the palate. Flavors of cherry and wild strawberry mix with white pepper and fine-grained tannin to create a medium-long finish that will just get silkier with time in the bottle. Given its complex, earthy flavor, this wine is a perfect pairing for game and for meals that typically call for a full-bodied red.

Alan Baker, Winemaker

- Harvest date: September 16, 2009
- Clones: 777, 667
- Crush: 100% destemmed
- Fermentation: Whole-berry fermentation with 12 days of skin contact
- Yeast: Assmanshausen AMH
- Aging: 11 months in 25% new French oak barrels
- Alcohol: 14.5%
- Bottled: August 17, 2010
- Case production: 97 cases
- Winemaker: Alan Baker
- Suggested retail: \$42

117°

118°

119°

120°

121°

122°

123°

124°

125°

126°

127°