



CARGASACCHI – CARGASACCHI VINEYARD

2009 - PINOT NOIR – STA. RITA HILLS

The 2009 Cargasacchi was fermented in a chilled, jacketed stainless steel fermenter at 65° F. The wine is savory and complex with aromas of raspberry, smoked cranberry and sage. A coating mouthfeel envelopes and fills the mouth as the flavor of the first sip reaches the taste buds. The sensation of supple texture is followed by flavors of concentrated red cherries, wild berries and red plums that are zesty, showing intensity but not weightiness. Ripe and silky, with persistent flavors.

PINOT NOIR CLONES: This is a blend of clone 115 grown on two different rootstocks. 420A is shallow rooting and ripens earlier as the soil moisture is depleted. This results in brighter fruit characteristics.

The 3309 rootstock is deeper rooting and later ripening than the 420A. The fruit character is darker, earthier and more tannic.

The technique of using rootstocks on similar scions to increase complexity, is a common practice in the old world, but uncommon in the new world.

VINTAGE: 2009 was the third dry year in a row with only 12 inches of rainfall. The dry soils influenced for very low vigor and a small vine canopy. This contributed to very small clusters carrying tiny berries.

The result was a very high ratio of skin to juice in the fermenter, resulting in a richly hued wine.

*** This wine was not racked during elevage, resting on its own lees in barrel, undisturbed between pressing to barrel and bottling. There is more sediment in the neck of the bottle than in previous vintages.