

SMALL TOWN
PINOT NOIR
 SONOMA COAST

LABEL ARTIST:
 Kelly Puissegur



Building on last year's success (one of our favorite blends to date), the 2010 Small Town starts with our two Freestone vineyards, then adds a good dose of Roberts Road from the Petaluma Gap and finishes with a touch of Russian River Valley Stiling from the slower-ripening bunkhouse block.

After a generally temperate growing season, 2010 experienced some famous heat spikes, but the cool area of Freestone was relatively protected. In the end, the vintage produced a dark, full, expansive wine that remains true to its cool-climate roots with an exuberant nose of savory spices, herbs and impressive fruit, carried on by a silky, rich palate of black cherry and wild berry chutney. Perfectly ripe tannin and balancing acidity provide structure and extend the complex and lingering finish long after the sip is over. In short, we're absolutely thrilled with this delicious wine!

Already drinking well, the 2010 should continue to improve over the next 4-5 years, and may well prove to be longer-lived than that. Only a good cellar and a lot of patience will tell. Personally, our modest stash won't last nearly so long.

DRINKING WINDOWS: Prime drinking: mid to late 2012 through 2016
 Graceful ageability: 2018+

STATS: pH: 3.65 | TA: 6.3 g/L | Alcohol: 14.1%
 Bottling: December 6, 2011 | Release: Spring 2012
 Cases Produced: 365

SASCHA MARIE
PINOT NOIR
 SONOMA COAST

LABEL ARTIST:
 Leila Hijazi



A new vintage, a new label and a new approach to our Sascha Marie Pinot. While last year's was all about finesse and structure supporting fresh and spicy red fruit, 2010 wanted to go big, dark and bold. The result is rich and luxurious with layers of dark cherry, blackberry and black licorice, complemented by hints of nutmeg and earth. On the fuller-bodied side of pinot without ever going over the top, tremendous fruit and great depth summarize this wine beautifully.

If you enjoyed the rich fruit and intensity of our 2009 Stiling, then you'll love this wine! Decant it now or give it another 6 months in your cellar before opening the first bottle. Then watch the wine unfold over the course of the evening, and over the next 3-5 years.

DRINKING WINDOWS: Prime drinking: mid to late 2012 through 2016
 Graceful ageability: 2017+

STATS: pH: 3.66 | TA: 6.4 g/L | Alcohol: 14.5%
 Bottling: December 6, 2011 | Release: Spring 2012
 Cases Produced: 148