

Bougetz Cellars

**2011 BOUGETZ CELLARS
SONOMA COAST
PINOT NOIR**

WINEMAKER NOTES

Patience and diligence were the keys to making quality Pinot Noir in 2011. Patience in the vineyard was the key to start, and then diligence in sorting in the cellar was critical in the end. We were able to allow the fruit to hang longer on the vine than normal, enabling the grapes to dry out and continue to mature. This allowed us to obtain full ripeness, and once again, it took a few weeks longer than normal. The wine shows its mix of clones 828 and 115, with the blend of black fruits and bright acidity. Notes of creamy cherry flavors, vanilla and damp earth show up on the palate, dispersing fast as the acidic backbone makes its presence.

HARVEST NOTES

2011 was the second cooler than normal growing season in a row, raising concerns in certain areas. The fruit for the 2011 Bougetz Cellars Pinot Noir was sourced from Gap's Crown, a beautiful vineyard in the Sonoma Coast AVA. 2011 didn't see the heat spikes experienced in the previous two vintages, but there was more rain, so we were very selective in the fruit we picked. While the harvest was 30% lighter due to selective sorting, the fruit that was retained showed well in the cellar.



Harvest date: October 17th, 2011

- Appellation: Sonoma Coast
- Vineyard: Gap's Crown Vineyard
- Brix at harvest: 25.4
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 19 months, with 100% once used Francois Frères
- Alcohol: 13.8%
- pH: 3.54
- TA: 5.7 g/L
- Bottled: December 2012
- Case production: 75 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$38



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