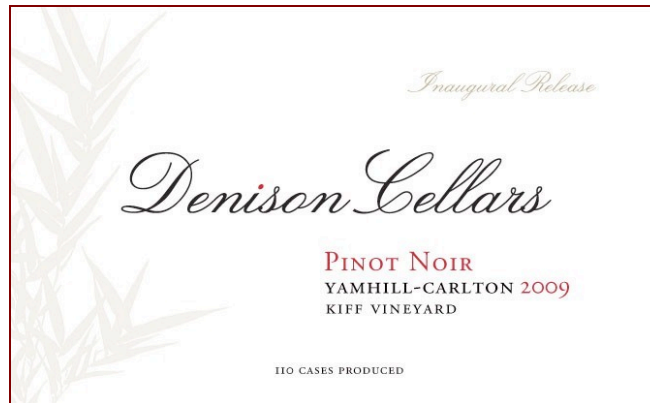


2009 Denison Cellars Kiff Vineyard Pinot Noir



The 2009 vintage was one of significant temperature swings, with spikes of record heat followed by very cool daily high temperatures. Growing degree-days were very close to historical average, and the growing season was moderately drier than normal. The only significant rain, in early September, had no impact on fruit quality, and was followed by warm weather and breezy, drying conditions. Overall, quality was excellent, with ripe tannins and balanced acid levels.

We used two distinct clones (667 and Pommard) to make our inaugural pinot noir. The fruit was harvested on October 2nd, and spent 4½ days cold-soaking before completing fermentation in small, one-ton fermentation bins. The caps were punched down twice daily, and primary fermentation was completed by October 16th. After gentle pressing, the wine was racked into French oak barrels, 25% of which were new. Malolactic fermentation was completed in barrel, and in April, we racked the wine off its solids and assembled the blend, providing ample time for the flavors and textures to integrate prior to bottling. The wine was put back in barrel, and after a total of 9½ months in barrel, we bottled 110 cases under a twist-off closure.

The 2009 Kiff Vineyard Pinot Noir exhibits bright aromas of blackberry, plum and cherry, with notes of cranberry, rose petal, and a sweet spiciness. Focused fruit, with flavors of black cherry and mixed berries, is supported by rich mid-palate volume, velvety tannins, notes of lavender and chocolate, and a long, seamless finish. While this wine can be enjoyed upon release, given its superb balance, it is also a good candidate for aging.

Harvest Date: October 2

Brix at harvest: Pommard 23.5°
667 25.1°

Final pH: 3.63

Final TA: 5.68 g/l

Alcohol: 13.9 % by volume.

Production: 110 cases

Suggested Retail: \$38