

CLAIBORNE & CHURCHILL

Pinot Noir Edna Valley



About the Wine

We like to think of this wine (one of four Pinot Noirs that we produce from this AVA) as our “Edna Valley” Pinot Noir, utilizing fruit from different clones and vineyards, all within a mile or two of our winery.

All of our Pinot Noir is hand picked and sorted in the vineyard, giving us ideal quality coming into the winery. The grapes are de-stemmed and put into $\frac{3}{4}$ ton fermentation bins. Select yeasts are used for different lots, which are kept separate until they are blended into the different Pinots we bottle.

Without question the most elegant and food-friendly of red wines, Pinot Noir has the acidity to stand up to almost any food, without the heavy tannins that can overpower delicate food. Pair with veal, lamb, duck, game, foie gras, truffles, and cheese!

Tasting Notes

Our 2008 has every thing you want in a Pinot Noir: a seductive bouquet of violets in the nose, a wallop of cherries-and-berrries on the palate, a nice touch of good wood, and a long and elegant finish.

VINTAGE 2008

SUGGESTED RETAIL \$26.00

ALCOHOL 13.8% pH 3.64 TA 6.49 g/l

RESIDUAL SUGAR <0.05%

HARVESTED September 22 - October 21, 2008

BRIX AT HARVEST 23.9° - 24.6°

BOTTLED June 4, 2009

CASES PRODUCED 1,737 750ml

VINEYARDS 85% Twin Creeks, Edna Valley AVA and 15% Wolff Vineyards, Edna Valley AVA (Clones #113, 115, 667, Martini and Pommard)
