



2009 Manchester Ridge Pinot Noir

Harvest Information:

Varietals:	Pinot Noir
Appellation:	Mendocino County, Manchester Ridge
Vintage:	2009
Harvest Date:	October 5th

Ranch Breakdown:

Manchester Ridge Vineyard, Mendocino County

Winemaking Information:

Fermentation: RB2 yeast @ 78-82F
Malo-lactic: Vinaflora strain ML bacteria
BBL age: 8 months 227 liter barrels
New oak: 33%
Primary Coopers: **Francois Frere**
Barrel Type: 100% French oak

Finished Wine:

Alcohol: 14.8%
Acid: 7.0 g/L
pH: 3.65
Production: 143 cases (1716 bottles)

Harvest Notes:

The stunning view from the top of Manchester Ridge needs to be seen to be believed. Located at an elevation of 2000 ft., the vineyard overlooks the Pacific Ocean and on a clear day, the lighthouse of Point Arena is clearly visible. This location creates an unique environment for the vines to grow in and for the grapes to develop. Fog, wind and heat waves are all pervasive throughout the growing season which leads to dynamic and distinctive fruit. The 2009 growing season was no exception. Cool coastal climate forced us to delay picking to allow for proper ripening but ensured great acid and ripe, Pinot varietal character. This unique terroir finds a middle ground between the spicy Carneros style and the bright berry flavors of Old-world Burgundian Pinots.

Tasting Notes:

The 2009 Tom Eddy, Manchester Pinot Noir is endowed with aromas of bright strawberry and cherry. The suppleness of the fruit is accentuated with an old world earthiness evoking flavors such as white truffle. The complexity of flavor and aroma coupled with the rich and velvety mouthfeel are indicative of the unique terroir of the Manchester Vineyard. A subtle hint of vanilla and spice derived from the finest quality French Oak barrels made specifically for Burgundian-style wines, round out the flavor profile and add a final layer of complexity. Every sip seems to exude a different flavor of fruit, earth and spice....what distinctive flavors can you find in the 2009 Tom Eddy Pinot Noir?