



*“cherry cola, strawberries, vanilla...  
oaky spice... velvety finish.”*



*We have been farming our land since 1943, blending our northern Italian heritage with our California roots.*

*Our family chose the lion from St. Mark’s Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.*

## 2009 PINOT NOIR

### ANDERSON VALLEY ESTATE BOTTLED

Grapes: *Blocks #30 and #31 from our Philo Vineyard in Anderson Valley.  
Clone selection: Pommard, Swan, 113, 115, 667, & 777*

Harvest: *Hand picked 27 tons September 19th and 23rd.  
Harvest Stats (averages): 25.4 brix, 0.54 TA, 3.92 pH*

Production: *Morning loads only, stemmed and lightly crushed with 50% remaining as whole berries, 10% whole clusters. Average cold soak for 6 days before inoculation with Assmanshausen and F15 yeasts.  
16 days on the skins and double racked to all French oak.  
16 months in barrel mix, 30% new French oak.*

#### TECHNICAL ANALYSIS:

Bottling Date:	..... June 2011
Cases Produced:	..... 1,400
Alcohol:	..... 14.5%
Total Acidity:	..... 0.57
pH:	..... 3.89

#### TASTING NOTES:

Warm days and cool nights, typical of the Anderson Valley, are ideal conditions to grow Pinot Noir. From this climate, we produce our single vineyard Pinot, which has notes of cherry cola, strawberries and vanilla. Earth tones and a touch of oaky spice make this a balanced wine with a velvety finish.

#### SUSTAINABLE WINEGROWER

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