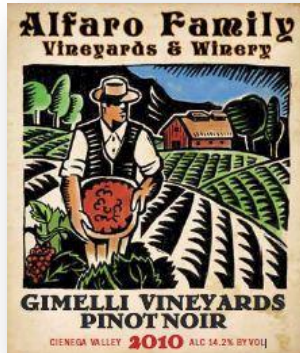


## 2010 Gimelli Vineyards Pinot Noir



### The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Pinot Noir. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Gimelli Vineyards is located in the Gabilan Range below Mount Harlan.

### The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. A long, cool growing season resulted in ripe fruit high in natural acidity. The grapes were hand harvested on September 29, 2010.

### Winemaking:

The grapes were 100% de-stemmed and put into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and left to cold soak for 5 days. Fermentation was spontaneous and slow due to the low fermentation temperature. The free run juice was moved into French oak barrels by gravity and allowed to go through a natural malo-lactic fermentation.

### The Wine:

Medium ruby color, fruit-basket aromas and flavors of red raspberries, cherries, wild strawberries and spice. Silky texture with excellent tannin and acid balance.

### Technical Data:

<b>Production</b>	230 cases	<b>Release Date</b>	August 2011
<b>Alcohol</b>	14.2 % by vol.	<b>Aging</b>	10 months in 30% new French oak
<b>Bottle Sizes</b>	750 ml	<b>Suggested Retail</b>	\$25.00