

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2009

Anderson Valley
PINOT NOIR

ALC.14.2% BY VOL.

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Pinot Noir

COOPERAGE

28% new French oak
72% older French oak

TASTING NOTES

Located just off the coastal region of Mendocino County, peaceful and bucolic Anderson Valley has warm, sunny days and cool, foggy mornings and nights that create the ideal microclimate for producing our Lazy Creek Vineyards Pinot Noir. This delicious, sustainably-farmed wine has aromas of ripe, dark fruit, plum and fig with underlying loam notes complemented by flavors of boysenberry, cherry kirsch, floral notes, and spice. Silky yet structured tannins round out the slightly toasty finish.

VINTAGE NOTES

Our low-yielding vineyard of Pinot Noir grapes is comprised of Heritage and Dijon clones, and is said to be one of the oldest vineyards in Anderson Valley. Low rainfall amounts during the spring gave way to a very moderate summer with only a few hot days in mid-July. A mid-September warming trend pushed the grapes to ripeness. Harvest began shortly thereafter and was completed late October.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks – partially whole-cluster fermented – then carefully pressed and barrel aged in new and older French oak for approximately 16 months before bottling.

FOOD PAIRINGS

Our Lazy Creek Vineyards Pinot Noir is delicious paired with braised meats, fowl, veal, salmon, lobster, prawns, and dishes with creamy sauces and spicy seasonings. Medium-textured soups and stews also pair nicely. For delicious cheese pairings with our Pinot Noir, try Gruyère, Gouda, French chèvre, Comté, Edam, or a light Cheddar.

WINE INFORMATION

Bottled: August 2011 | alcohol/ph/ta: 14.2%/3.59/0.62 | cases: 809