



**Bondi Home Ranch Pinot Noir
Water Trough Vineyard
Green Valley of Russian River Valley
2010**

Vineyard Character

A little known Eden for Burgundian varietals is the Green Valley appellation, which sits at the southern most tip of the Russian River Valley. The cool breeze from the sea rises in the late afternoon, skimming along the distant bank of fog, relieving the vines from the afternoon heat, thus enhancing slower ripening. Lee Martinelli Sr. planted this vineyard in four separate blocks, establishing the Dijon clones onto a de-vigorating rootstock. The Cones are 115, 777, 667, and 828. Eastern exposure compliments the vines growth and promotes even ripening with all day sun.

The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character, being fermented with wild yeast. The juice is transferred into oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. It rests in 80% new French oak on its gross lees for one year. Being a particular and moody varietal to tamper with, the grapes, juice, and then wine are minimally handled. This wine is neither heat nor cold stabilized and is un-fined and unfiltered.

Case Production: 624

Tasting Notes

The 2010 Bondi Home Ranch Pinot Noir has aromas of red apple, ripe figs flower blossoms, and flavors of blueberry and spicy red cherry. This wine has good acidity and mature tannins.

Historical Acclaim

2009 Vintage

- 92 points. Josh Reynolds, Stephen Tanzer's International Wine Cellar
- 92 points. James Laube - The Wine Spectator.

2008 Vintage

- 92 points. Josh Reynolds, Stephen Tanzer's International Wine Cellar

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley