



**Blue Slide Ridge Pinot Noir**  
Sonoma Coast  
2011

**Vineyard Character**

Blue Slide Ridge is named for its magnificent formations of blue rock. Directly below the vineyard a sheer cliff drops into the small winding “Marshall Creek”, showing off great cerulean shards jutting out from beneath the earth’s surface. In 1995 Lee and Carolyn Martinelli planted this six acre vineyard of Pinot Noir on a steep slope which was once prime grazing land for sheep. This vineyard is truly a “coastal” vineyard, as it is located on the second ridge inland from the Pacific coastline.

**Wine Statistics**

The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. After being picked the fruit undergoes a five day cold soak, for the early extraction of flavors and color, followed by a wild yeast fermentation that promotes greater character and depth when the wine matures. The grapes in the fermentation tank are pressed and the wine is barreled down un-racked while it is still fermenting, allowing it to better marry with the new French oak barrels. The wine completes the sugar and the malolactic fermentations in barrel and then ages on its gross lees for one year. Our Pinot Noirs usually do not require racking or aeration during aging. The wine is neither heat nor cold stabilized, it is un-fined and un-filtered, and is clarified only by racking before bottling.

Case Production: 107

**Tasting Notes**

The 2011 Blue Slide Ridge Pinot Noir has beautiful aromas of Asian spices, cherry pie, violets and earthy, dried fruit. Flavors include bright cherry intertwined with deeper flavors of plum and blackberry that linger on your palate.

**Historical Acclaim**

2011 Vintage

- 93 points. Robert M Parker Jr., The Wine Advocate

2009 Vintage

- 94 points. Antonio Galloni, The Wine Advocate

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Erin Green