



**Bondi Home Ranch Pinot Noir
Water Trough Vineyard
Green Valley of Russian River Valley
2008**

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 three different Dijon clones onto a de-vigorating rootstock. Densely planted at 2,000 vines per acre, the fruit hangs 24 inches above ground on a vertical trellis system. Eastern exposure compliments the vines growth and promotes even ripening with all day sun.

Wine Statistics

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 gravity fed into small oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. It rests in 75% 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.

Tasting Notes

The 2008 Bondi Home Ranch Pinot Noir has aromas of smoky Indian spices and dried flowers, and bursts with dark berry flavors and black raspberries, ending in a smooth velvet finish.

Historical Acclaim

2008 Vintage

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

2007 Vintage

- 91 points. Robert M. Parker, Jr., The Wine Advocate
- 92 points. James Laube - The Wine Spectator.
- 92 points. Josh Reynolds, Stephen Tanzer's International Wine Cellar

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley