



# VILLA MT EDEN.

2009 | SONOMA COAST PINOT NOIR

WITH HERITAGE THAT DATES BACK TO THE AMERICAN WINE INDUSTRY'S PIONEERING ROOTS, VILLA MT. EDEN'S ENDURING MISSION IS TO SHOWCASE CALIFORNIA'S DIVERSE WINEGROWING REGIONS AND VINEYARDS. WE CRAFT AN ELEGANT COLLECTION OF WINES CAPTURING THE UNIQUE CHARACTERISTICS OF EACH REGION'S SIGNATURE VARIETALS, RESULTING IN BEAUTIFUL AND ELEGANT WINES THAT ARE AN EXPRESSION OF THE VINTAGE AND THE PLACE WHERE THEY ARE GROWN.

## *Tasting Notes*

Aromas of cherries, strawberries and cola lead to rich and complex flavors of red fruit with an earthy accent note. This medium-bodied Pinot Noir exhibits refined acidity and soft, well-structured tannins. A complex and elegant wine, with a lingering, seductive finish.

## *Regions & Vineyards*

- The Sonoma Coast appellation stretches the length of California coastline between Mendocino in the North and Marin in the South. Known for its gorgeous landscape, which is subject to equal parts sun and fog, the Sonoma Coast AVA produces Pinot Noirs that are bright and lively, with beautiful red fruit flavors.



- Our 2009 Sonoma Coast Pinot Noir is sourced from four highly regarded vineyards representing specific locations within the appellation: Diamond Creek and Domaine Chandon in the southern area of Carneros; Champlin Creek, located mid-appellation at Petaluma Gap; and the northern Russian River Hearth vineyard of Cutrer Vine Hills.
- Specific clones were selected from each vineyard site to capture the best attributes of the soils and vineyard *terroir*.
- The 2009 growing season was most notable for its mild summer. The weather warmed up significantly in September. This combination helped maintain the natural acidity of the grapes, resulting in well-balanced wines with vibrant aromas.

## *Winemaking*

- In keeping with the Villa Mt. Eden philosophy that wine grapes should be harvested at the ideal moment, the grapes were hand-picked at night, when grapes are cool to the touch and at their freshest.
- Fruit was cold-soaked for three days, then fermented in 6-ton open-top fermenters.
- The must was inoculated with different yeast strains, followed by a regime of twice-daily punch-downs.
- At dryness, the wine was racked and pressed. It was put into French oak barrels (30% new) to highlight and maintain the natural elegance of the wine.
- The wine was kept in separated lots and aged for 12 months. When aging was complete, each lot was tasted and selections were made to create the optimal blend.



### **BLEND:**

*100% Pinot Noir*

### **BARREL AGING:**

*12 months in French oak  
(30% new)*

### **ALCOHOL:**

*13.5%*

### **TOTAL ACIDITY:**

*0.57 g/100mL*

### **pH:**

*3.82*

*Armando De Santiago*

*Armando De Santiago,  
Winemaker*