

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

PINOT NOIR
Donnelly Creek Vineyard
Anderson Valley
2010

Harvest Date:	October 12 th , 2010
Grape Source:	Donnelly Creek Vineyard
Clonal Blend:	100% Pinot Noir 2 Clones: (59% Stang, 41% Dijon 113)
Aging:	10 months in French Oak Barrels 50% new and 50% once used
Alcohol:	13.8%
Production:	582 cases
Release Date:	September 2011
Winemaker:	David Tate

Vineyard Notes: The Donnelly Creek Vineyard is located in the Anderson Valley, just outside of the township of Boonville, a region moderated throughout the year by warm sunny days and pacific winds. The grapes from this vineyard come from two different positions, the first bench being deep loam and cobbled stones, the other bench being red soil heavier in iron. The layers and uniqueness of each lot combine to produce a very complex distinctive wine.

Winemaker Notes: This hand picked Pinot Noir was cold soaked for 3-4 days with dry ice in small open top fermenters and punched down twice daily. Both the alcoholic and malolactic fermentations were completed partly through indigenous cultures. The wine was aged in 50% new French oak. The individual clones were racked and blended before bottling. The press wine was kept separate, where in blind tastings only a small percentage made its way into the final wine.

Tasting Notes: The 2010 Donnelly Creek Pinot is extremely lively and fresh on the nose. Baskets of Blueberries and fresh strawberries dominate the nose, surrounded by sweet vanilla and perfume. Floral aspects, particularly violets, begin to abound. Darker fruit comes in on the pallet, as well as a fresh spring rain form of minerality. This is a lighter fresher version of an Anderson Valley Pinot, meant to be consumed in its youth (2014-2016).