

# LA FOLLETTE



## 2008

### *Pinot Noir*

APPELLATION	Mendocino Ridge
CLONES	Dijon 777, 115, 114
FERMENTATION	Open-top fermentor; native primary and secondary fermentations; 45% whole cluster
AGING	10 months in French oak barrels
ALCOHOL	14.6%
PRODUCTION	214 cases

#### **Manchester Ridge Vineyard, Mendocino Ridge**

Huckleberry, hibiscus tea and dried cherry on the nose evolve to deeper notes of forest floor and charcuterie. Tannins are smooth and sweet on the palate, with acidity, savory and hickory building to the finish of equal parts fruit, earth, and wood. An opulent Pinot with luxuriant mouthfeel and weight.

Manchester Ridge Vineyard is perched at 2,000 ft. elevation overlooking Manchester Plain in Mendocino County with a panoramic view of the Pacific Ocean. Winters are moderated by the maritime climate and bud-break is early (February to early March). Shoot growth is slow through the relatively cool summer, which allows a long hang time for flavor development and ripeness. We take three clones from this coastal site, the last of the Pinot to be harvested.

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Manchester  
Ridge Pinot  
Noir

