



Anaba



"THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT BLOWS UP THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER."

—JOHN SWEAZEY, PROPRIETOR

2008 ANABA SONOMA COAST PINOT

VINEYARD AND WINEMAKING NOTES

The depth and flavor present in our Sonoma Coast Pinot Noir is indicative of the long growing season for which this viticultural area is famous. The fruit from this vintage was sourced from vineyards in the three microclimates of this vast appellation. The grapes from areas above the fog line deliver rich, concentrated fruit character, while those sourced from the cooler regions of the Sonoma Coast provide aromas of spice and earth with classic Burgundian elegance.

This fruit was night harvested by hand. The fruit came into the winery in exceptional condition and was hand sorted, de-stemmed, and transferred to small one-ton vessels. Gentle extraction occurred before fermentation began. After primary fermentation, the wine was transferred to French oak barrels for 17 months of aging.

TASTING NOTES

Black cherry, anise, and vanilla describe the aromas of this elegant, restrained Sonoma Coast Pinot Noir. The cherry cola and ripe raspberry flavors are carried by the subtle oak undertones and balanced acidity.

TECHNICAL NOTES

Varietal: 100% Pinot Noir

Clones: 667, 777, 114, 115, Swan

Appellation: Sonoma Coast

Vineyards: Windsor Oaks, Fallen Leaf, Keller Estate

Harvest Date, Brix, pH, TA

9/15-10/1, 23.2-24.9, 3.45-3.60, 5.4-6.2

Alcohol: 14.5%

Fermentation/Aging: Whole Berry Fermentation, 15% Whole Cluster, on skins for 17 days, basket pressed, aged 17 months sur lees in 32% new French oak.

892 cases produced

\$32 /BOTTLE RETAIL