



ARISTA

2009 PERLI VINEYARD PINOT NOIR MENDOCINO RIDGE

Tasting Notes

The 2009 Perli Vineyard Pinot Noir displays dark fruit and earthy aromas that foreshadow the wine's depth and strength. Dark cherry, plum and ripe strawberry greet the palate. The fruit on mid palate of the wine is pronounced and accentuated by the natural acidity and firm tannins. The high elevation and poor soils of this vineyard serve to minimize yield and prolong the growing season for this coastal mountain vineyard resulting in low yields, firm tannins, dark color, and a distinct minerality. This wine shows a wonderful balance of full flavor and crisp acidity which bode well for the wine's ability to age in cellar. Enjoy now through 2018.

Vineyard Notes

The Perli Vineyard, planted in 2003, is owned and farmed by Steve Alden. The Perli Vineyard is located on the southwestern edge of Mendocino County in the Mendocino Ridge AVA. Located at 2200 feet and approximately 6 miles inland, this high elevation and coastal vineyard produces wines of rich flavor and high acid and tannin. The unique mixture of high elevation but extreme coastal influence has a distinct influence on the resulting wines. The elevation keeps the vineyard above the almost permanent fog layer but the coastal influence keeps the temperatures relatively mild. Daytime highs during the growing season rarely exceed 80 degrees while nighttime lows often hover in the low 60's. This more narrow diurnal swing means the grape vines never fully shut down due to extreme daytime heat or cold, nighttime lows. The coastal influence also affects annual production as cold spring temperatures, rain, fog, and wind often minimize fruit set and keep yields very low. The Perli Vineyard is truly a unique site in one of the most promising appellations in Northern California.

Technical Data:

Vineyard Source: Perli Vineyard, Mendocino Ridge, Mendocino County

Varietal: 100% Pinot Noir

Barrel Program: 25% new, 25% 1 year, 50% 2-3 years

Cooperage: Mercury, Remond

TA: .59g/100ml

pH: 3.75

RS: .01 g/100ml

Alc: 14.3%

Harvest Date: September 9th-16th, 2009

Released: Summer 2011

Cases Produced: 177

