



ARISTA

2009 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Tasting Notes

The Toboni Vineyard Pinot Noir opens slowly with dark fruit like cherry and plum. With more time, the bouquet begins to showcase interesting baking spice and herbal notes which compliment the pure, Russian River fruit. On the palate the wine's acidity accentuates the firm tannin evident in clone 667. The result is firm structure and deep, rich fruit like cherry, plum, and black currant. Velvety tannins, sweet oak and black tea add dimension and depth to the fresh berry core creating a luscious yet elegant Pinot Noir. Enjoy this wine over the next 6-8 years.

Vineyard Notes

Located just off the famed Olivet Lane in the heart of the Russian River Valley, the 15-acre Toboni Vineyard is divided into multiple blocks which are planted to Dijon 115, 667, and 777, as well as Pommard clone 5. Beginning with bloom and going through harvest, each block was isolated and treated as an individual unit based upon soil types and slope orientation. Shoot thinning, irrigation, leaf pulling, and harvest were performed based on the individual timing of each block, not on the overall average of the vineyard. As harvest neared, winemaker Leslie Sisneros personally walked each row to taste fruit for optimum ripeness and to drop any cluster that had not fully matured. All fruit was harvested by hand, starting in the cool hours just before dawn to ensure optimum fruit flavor and temperature stability. While the fruit was being picked into half-ton micro bins, it was sorted one last time before transport to the winery. These laborious but critical measures were taken because difference between good and great wines often comes down to a winemaker's patience, meticulous selection and an intimate understanding of each individual vineyard block.

Technical Data:

Vineyard Source: 100% Toboni Vineyard, Russian River Valley

Varietal: 100% Pinot Noir

Clones: Pommard, 115, 667 and 777

Barrel Program: 43% new, 31% 1 year, 25% 2-3 year

Cooperage: Francois Frere, Remond

TA: .59g/100ml

pH: 3.77

RS: .01 g/100ml

Alc: 14.4%

Harvest Date: September 3rd, 2009

Released: Spring 2011

Cases Produced: 350

