



2009 Blue Label Oregon Pinot Noir

Vineyard:

Clone/rootstock: Pommard, Wadnsvell, 115 and 777, own rooted and on 3309

Planted in: 1984, 1988 and 1993 to 1996

Density: 453 and 873 vines per acre

Elevation: 350 to 650 feet

Slope: 6% to 12% Eastern slope

Row Orientation: East-west and North-South rows

Soil: Volcanic Basalt soils of the Jory series

Vintage:

GGD (April-October): 2,223

Rainfall (April-October): 208.8 mm

Budburst: April 5th to 10th

Bloom: June 17th to 23rd, 2009

Harvest: October 1st to October 11th

Vinification:

Harvest Parameters: 23.6 brix, 3.29pH and 6.6 g/L TA

Hand sorted and de-stemmed by gravity into 3, 4 and 5 tons wood and cement fermentor.

Cold soaked for 4-5 days

Spontaneous indigenous fermentation, gentle punch down 2X per day

Fermentation curve peaked at 32 degrees centigrade

Pressed after 15 days of vatting time

Barrelling: all French oak with 25% new

Tasting Notes:

Beautiful deep red in color with a brilliant edge, the nose is leaping out with pure red and black fruit aromas of french cherries, raspberries, and blueberries with a hint exotic spice, nutmeg and earthy tones to complete. The palate is round and lush, filled with smooth tannins, a coating texture that broadens and linger with fresh cherry and blueberries flavors with a mineral tone on the long finish.



2009 Blue Label California Chardonnay

Vineyard:

Clone: Mt. Eden, Wente and 76

Planted in: 1995 and 2000

Density: 1200 to 873 vines per acre

Elevation: 350 feet

Slope: 3% to 12% East, West and South facing

Row Orientation: East-west and North-South rows

Soil: Clay and Sandy loam

Vintage:

GGD (April-October): 2,200

Rainfall (April-October): less than 1"

Budburst: Second week in March

Bloom: First week in May

Harvest: Third week in September

Vinification:

Harvest Parameters: 23.1 brix; 3.3 pH; 7 g/L TA

Pressed whole cluster at 55 degrees

3 hour press cycle with maximum pressure of 1.6 bar

Settling for 12 hours

Spontaneous indigenous fermentation

Fermentation curve peak between 22-25 degrees centigrade

Barreling: all French oak with 10% new

Statistics:

0/L R.S., 3.3 pH, 7g/L TA, Alc. 14.1%

700 Cases Bottled on 9/1/10

Tasting Notes: The 2009 California Blue Label Chardonnay is produced entirely from the great Talley estate in the Arroyo Grande Valley on the Central Coast of California. This Chardonnay was entirely barrel fermented and aged in neutral French oak for 11 months. In the glass this wine shows a rich golden yellow color, with aromas and flavors of lemon zest, green apple and hints of mint and nutmeg.



2009 Blue Label California Pinot Noir

Vineyard:

Clone: 777, 115, 667, Mt. Eden, Calera, Swann & Pommard

Planted in: 2007, 2001, 1992, & 1988

Density: 1800 to 873 vines per acre

Elevation: 200 to 650 feet

Slope: 3% to 12% East, West and South facing

Row Orientation: East-west and North-South rows

Soil: Clay and Sandy loam, calcareous, and volcanic

Vintage:

GGD (April-October): 1,800 – 2,200

Rainfall (April-October): less than 1"

Budburst: First to last week in March

Bloom: First to last week in May

Harvest: First to last week in September

Vinification:

Harvest Parameters: 22 – 24 brix; 3.3 – 3.6 pH; 6 – 7 g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 – 5 ton tanks

Cold soaked for 5 - 12 days

Spontaneous indigenous fermentation, punch-downs and/or pump-overs

Fermentation curve peak between 30 - 35 degrees centigrade

Pressed after 15 - 22 days of vatting time

Barreling: all French oak with 25 - 33% new

Tasting Notes:

The 2009 California Blue Label Pinot Noir is sourced from three of California's best AVA's: Santa Rita Hills, Edna Valley, and Sonoma Coast. The richness from the Santa Hills Cuvee is balanced perfectly by the bright, acid driven cuvees from the Edna Valley and the supple fruit-forward wines from the Sonoma Coast. This wine was entirely produced, celled and bottled by Evening Land. Aromas of fresh red fruits and savory herbs lead to flavors of cranberry, pomegranate, and Bing cherries.



2009 Etoile Bourgogne Rouge Pinot Noir
Côte de Nuits Villages AOC

Vineyard:

50% Côte de Nuits Village located in **Comblanchien** 25-year-old vines
Organic viticulture
100% destemmed
50% Côte de Nuits Village located in **Corgoloin** 55-year-old vines
Organic viticulture
100% all cluster

Vinification:

Hand picked
Gentle pump over, 2x per day
Pressed after 20 days of vatting time
100 % malolactic fermentation completed
Barreling : 20% new oak, 40% 1 year old, 40% 2 years old or more
Racking in October 2010

Statistics:

RS<0.1%, pH 4.45
Alc. 13%
310 Cases bottled February 2011

Winemaker: Christophe Vial

Tasting Notes:

Coming from just south of Nuit St. Georges, the vineyards of Comblanchien and Corgoloin produce wines with dark fruits and firm texture. This serious village wine from immaculately raised old vines expresses itself with plum and blackberry notes with a big palate impression from the inclusion of stems. These two villages that form the core of the southern Côte de Nuits Villages AOC are known for their limestone quarries and produce mineral-driven wines.



2009 Etoile Bourgogne Blanc Chardonnay
Burgundy

Vineyard:

75% St Romain , 25-year-old vineyard

25 % Meursault Village lieu dit Le Limozin , 25-year-old vineyard

Vinification:

Hand picked

Settled over night, racked to barrels with fine lees.

Barreling: 5% new oak. HOW MANY MONTHS

Fermentation: indigenous fermentation.

100 % malolactic fermentation completed

Statistics:

RS< 0.1%

pH 3.12

Alc. 13 %

480 Cases Produced

Winemaker: Christophe Vial

Tasting Notes:

The addition of declassified Meursault Limozin makes this a serious Bourgogne Blanc. We gave it the distinction of "Etoile". It possesses a complex flavor profile, deep intensity and superior length. It is a special blend for ELV Cote d'Or with a rich mid-palate and long nutty finish found in benchmark Meursault village wines, coupled with the vibrancy of St. Romaine for more freshness in the final blend.