



2009 Tempest Bloom's Field Pinot Noir
Santa Rita Hills, California

Vineyard:

Clone: Mt. Eden, Calera, & Swann

Planted in: 2007

Density: 3,500 vines per acre

Elevation: 350 feet

Slope: 3% South facing

Row Orientation: North-South rows

Soil: Clay loam and calcareous shale

Vintage:

GGD (April-October): 1,900

Rainfall (April-October): less than 1"

Budburst: First to last week in March

Bloom: First to last week in May

Harvest: First to third week in September

Vinification:

Harvest Parameters: 22 – 23 brix; 3.3 – 3.5 pH; 6 – 7 g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 ton stainless and oak 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: 100% 10 month seasoned used French oak

3.5 pH, 6 g/L TA, Alc. 14.1%, 100 Cases Produced

Winemaker: Sashi Moorman

Tasting Notes: The 2009 Bloom's Field Pinot Noir is the inaugural release from Evening Land's newly planted vineyards at the Tempest Estate in the Santa Rita Hills. This wind-swept, mineral laden, and chilled sunlight terroir, produced Evening Land's most distinctive wines. Planted with only heirloom, California selections of Pinot Noir, at the highest density of vines per acre in the appellation, the Bloom's Field vineyard makes wines of deep concentration, vibrancy of aromas, purity of fruit, and elegance of texture. Plums and wild strawberries follow a nose of kirsch, sea salt and exotic asian spices. Aged in 10 month seasoned French oak barrels for 15 months, this wine were bottled without filtration or fining.



2009 Tempest Memorious Pinot Noir
Santa Rita Hills, California

Vineyard:

Clone: Mt. Eden, Calera, & Swann

Planted in: 2007

Density: 3,500 vines per acre

Elevation: 300 feet

Slope: 3% South facing

Row Orientation: North-South rows

Soil: Clay loam and calcareous shale

Vintage:

GGD (April-October): 1,800

Rainfall (April-October): less than 1"

Budburst: First to last week in March

Bloom: First to last week in May

Harvest: First to third week in September

Vinification:

Harvest Parameters: 23 - 24 brix; 3.3 pH; 7 g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 ton stainless and oak 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: 100% 10 month seasoned used French oak

3.4 pH, 6 g/L TA, Alc. 14.1%

Winemaker: Sashi Moorman

Tasting Notes: The 2009 Memorious Pinot Noir is remarkable first vintage wine from our newly planted vineyards at the Tempest estate in the Santa Rita Hills. From astonishingly low yields the wine is massively concentrated, yet light on its feet with a vibrancy of flavors of aromas paradoxically matched to its color and weight. Aged in 100% new French Oak for 15 months, this wine will need some time in the cellar to truly show its potential. Ripe tannins support a wealth of silky, acid driven raspberry and mulberry fruit flavors. The aromas suggest earth, wet stones, black currant liqueur, and crushed Indian spices.



2009 Tempest Vineyard Pinot Noir
Santa Rita Hills, California

Vineyard:

Clone: Mt. Eden, Calera, & Swann

Planted in: 2007

Density: 3,500 vines per acre

Elevation: 200 to 350 feet

Slope: 3% to 12% South facing

Row Orientation: North-South rows

Soil: Clay and Sandy loam, calcareous shale, and diatomaceous earth

Vintage:

GGD (April-October): 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 third 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 ton stainless and oak 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: 100% 10 month seasoned used French oak

3.6 pH, 6 g/L TA, Alc. 14.1%, 200 Cases Produced

Winemaker: Sashi Moorman

Tasting Notes: Wind-swept, mineral laden, and chilled sunlight define this terroir. Heirloom, California selections of Pinot Noir. Planted at 4,000 vines per acre. Aged in seasoned French oak for 15 months. Deep concentration, vibrancy of aromas, purity of fruit, and elegance of texture. Plums and wild strawberries follow a nose of kirsch, sea salt and exotic asian spices.



2009 Seven Springs La Source Chardonnay
Eola-Amity Hills, Oregon

Vineyard:

Clone/rootstock: Dijon 76 on 3309

Planted in: 1995

Density: 453 vines per acre

Elevation: 350 to 450 feet

Slope: 12% Eastern slope

Row Orientation: East-west rows

Soil: Volcanic Basalt soils – mainly Jory with some Nekkia

Vintage:

GGD (April-October): 2,145

Rainfall (April-October): 208.8 mm

Budburst: April 5th to 10th

Bloom: June 17th to 23rd, 2009

Harvest: October 5th, 2011

Vinification:

Harvest Parameters: 21.2 brix, 3.32 pH and 8.1 g/L TA

Pressing: Whole bunch pressed with a gentle and long champagne cycle.

Settled overnight and racked to barrel with fine lees

Barelling: All French oak with 25% new

Spontaneous indigenous fermentation, peak at 22 degrees centigrade.

Malolactic fermentation: 100% completed naturally in barrel

0.8 g/L R.S., 3.37pH, 6 g/L TA, Alc. 12.9%

974 Cases Produced

Winemaker: Isabelle Meunier

Consulting Winemaker: Dominique Lafon

Tasting Notes: Brilliant and golden straw in color, the complex aromas fill the glass with citrus and floral notes of acacia and honeysuckle, mixed with a flinty character. The palate is smooth to start with, yet with a very stony and tight core. The elegant and long finish is sustained by the balanced acidity, streamlined minerality and expresses savory notes with a hint of hazelnuts.



2009 Seven Springs La Source Pinot Noir
Eola-Amity Hills, Oregon

Vineyard:

Clone/rootstock: 114, 115 and 777 on 3309 with old vines own-rooted Pommard

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 Nekkia series with some Jory

Vintage:

GGD (April-October): 2,145

Rainfall (April-October): 208.8 mm

Budburst: April 5th to 10th

Bloom: June 17th to 23rd, 2009

Harvest: October 5th, 7th and 10th, 2009

Vinification:

Harvest Parameters: 23.3 brix, 3.43pH and 6.2 g/L TA

Hand sorted and 100% de-stemmed by gravity into 3, 4 and 5 tons wood and cement open top fermentor.

Cold soaked at 58 degrees for 4-5 days

Spontaneous indigenous fermentation, gentle punch down 2X per day

Fermentation curve peaked at 32 degrees centigrade

Pressed after 18 days of vatting time

Barelling: all French oak with 25% new for 12 months

Bottled unfiltered and unfined

0.02 g/L RS, 3.6pH, 5.6 g/L TA, Alc. 13.75%

844 Cases Produced

Winemaker: Isabelle Meunier

Consulting Winemaker: Dominique Lafon

Tasting Notes: Clear ruby red in color, this elegance of the nose dances between red and black fruits aromas of wild berries with many layers of complexity that take a few moments in the glass to show their colors. A few savory notes, hints of tobacco and aromas of rose petals. The palate showcases some very fine and elegant tannins that perfectly persists, a mineral core so typical of Seven Springs and a long finish that linger and returns to those wonderful berry aromas. A wine with a soul, it will make a lasting impression.



2009 Beaune Bressandes Premier Cru Pinot Noir
Burgundy

Vineyard:

Single vineyard from the mid slope of Beaune
40-year-old vines
1 m x 1 m spacing

Vinification:

Hand picked
100% destemmed
Gentle pump over twice a day
Pressed after 22 days of vatting time
100 % malolactic fermentation completed in barrels
Barreling: Aged for 17 months 20 % new oak, 80% old oak

Statistics:

4.45 pH, 4.5 g/L TA, Alc.13%
340 Cases Produced

Winemaker: Christophe Vial

Tasting Notes: The red wines of Beaune are famous for their silky texture and ethereal weight. This wine is representative of one of the best sites in Beaune, with red raspberry, cinnamon, red cherry flavors and aromas that linger on the palate until they gently fade. Beaune-Bressandes sits in the middle of the Beaune AOC with red soils and is located on the middle slope for perfect drainage and sun exposure. It is considered a hallmark of the finest Premier Crus in the Village. It has an aroma of fresh raspberries, an elegant mid-palate with ripe tannins, and a long silky finish that one would expect to find in a 1er Cru from Beaune.