



2010 STICKYBEAK PINOT NOIR

WINEMAKER: Wayne Donaldson
 REGION: Petaluma Gap and Russian River, Sonoma Coast
 VARIETALS: Pinot Noir
 MATURATION: 10 months in French oak (20% new)
 ANALYSIS: 14.5% alc/vol | TA: 4.9 g/L | RS: 0.37% | pH: 3.83

VINEYARDS:

Grapes are sourced from two vineyards, with 80% coming from Stage Gulch in the Petaluma Gap. Morning fogs with sometimes howling afternoon winds keeps yields low and flavor intensity high in this border AVA. It provides the backbone of our Pinot, while an additional vineyard in Russian River planted to Pommard clones provides wonderfully perfumed aromatics.

WINEMAKING:

Pinot Noir needs attention, craves attention – and so we give it! Careful monitoring of the ferments to ensure they don't overheat, manual punch downs of our open vats and judicious use of oak. No stems, although the perfumed cherry and spice characters of this wine suggest we didn't need to.

TASTING NOTES:

Enticing nose of high toned cherry and raspberry with a cedary, creamy note beneath. A long, full palate with a sustained attack. Cherry and rose petal notes run the length of the mouth with orange rind hints on the finish. Overall, fleshy and balanced with clean acidity.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar

ABOUT THAT NAME . . . Ever been curious enough to stick your nose over someone's fence to see what's going on? Or peer through a crack in their front gate, just to get a better look? We have! Some people might say we're busybodies or nosy neighbors although we prefer the Australian term 'stickybeak.' And being Napa-based wine industry folk, it's hard not to be curious about the stunning vineyards and regions that surround us. In fact, as inquisitive vintners, it seemed only natural that we'd have a bit of a stickybeak in our own backyard to see what we could find.



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