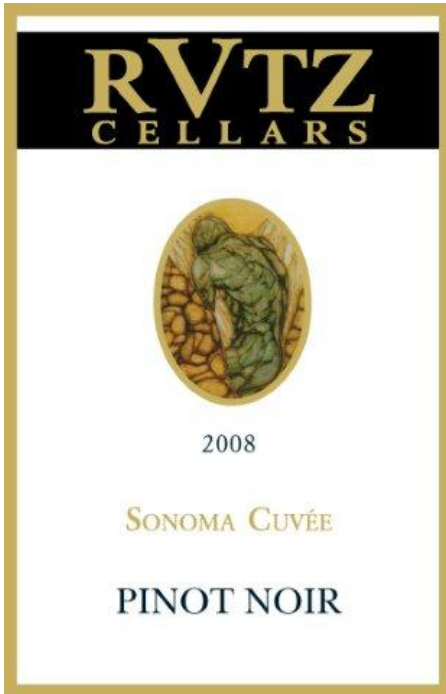


2008 Sonoma Cuvée Pinot Noir



Release Notes

Rutz Cellars Sonoma Cuvée Pinot Noir has long been the stalwart performer in the Rutz portfolio of Burgundian style wines. For almost 20 years, its character has evolved in its signature profile to grace the list of restaurants worldwide. Its backbone of finite 100% pinot noir grapes stems from our signature vineyards throughout Sonoma's heartland. As a core ingredient of this wine, the Gold Ridge soil, coupled with our own "terroir" of Russian River Valley, has shaped this bottling to loudly proclaim Rutz Cellars position of world class pinot. Its soft and silky texture folds together the touch of smoke coming from our Voges and Never French oak barriques. Old world Dijon clones have been dry harvested to perfection that create clusters of small proportion of only producing 2-3 tons an acre. Picked in the early morning fog, the natural acidity of these clusters create a harmony between the fruit and the aged oak that is well integrated in the background. Aged in our caves for some 10-11 months.... the quite, cool natural temperature softens the tannins to give it its beauty: restraint!

Tasting Notes

Bright fresh upfront red and black cherry flavors hinted with cassis bring together a silky texture of refined proportion. A touch of smoke creates a lingering aromatic that gives balance as it enters the palate.

Statistics

Harvest: September 2008

Alcohol: 14.3%

PH: 3.2

Total Acid: 0.55 g/100ml



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