



CARGASACCHI-JALAMA 375 ml.

2009 - PINOT NOIR - SANTA BARBARA COUNTY

This is a complex and brooding wine with enough backing fruit to let you know where it came from. The nose shows the classic tea leaf and dark fruit character that has come to be part of the typical expression from this vineyard. The aromas are pungent and attractive, with interlaced hints of cedar and thyme. The flavors of this wine are a seamless blend of raspberry and blackberry with enough spicy character to lengthen the and add nuance to the fruit.

Perhaps redundant to point out again, but worth restating, the flavors of this wine are seamless and underlined by acidity and tannin that combine to create an impression of minerality and mouth coating texture. The overall impression is one of perfect harmony and balance. The wine has very ripe and pleasant tannins with slight hints of pepper and leather.

Pinot Noir clones: Primarily consisting of an alleged cutting smuggled from France of the 828 clone, in the vineyard the vines physical characteristics demonstrated a distinctly different growth habit and physical structure than the claimed parent. When brought to the attention of the nursery and entity responsible for introducing this vine, the parentage was repudiated. Various rumors attributed to the original person responsible for "selecting" the cuttings suggest the actual origins to be a well known vineyard on the mid slope of the Cote de Nuits, to the north of Nuits-Saint-Georges... It is needless to say that after 3 vintages of producing some of our favorite wine, these vines are a keeper!

Vintage: 2009 was the third dry year in a row with only 12 inches of rainfall. The dry soils influenced for very low vigor and a small vine canopy. This influenced for very small clusters carrying tiny berries.

The result was a very high ratio of skin to juice in the fermenters, resulting in a richly hued wine.

The wine's concentration is evident on the palate. In all its opulent fruit-forward character, flavor and richness, this is a bottle to open and drink by itself. Nevertheless, the structure behind this wine will make you want to pop and pour it with a nice steak, cut of lamb or other rich food. Enjoy!