

2011 Boer Vineyard Pinot Noir

Harvest date: 10-4-11

T.A.: 6.0 g/L

pH: 3.63

Barrel aging: 10 months in a 3 year old French oak barrel

Fermentation: 100% whole cluster

Bottling date: 6-27-12

Alcohol: 13.7%

Richard Boer is the first great vineyard manager I ever worked with. This was at Chalone when I started there in 1995. Extremely knowledgeable, and a very nice guy, Richard and his wonderful wife Carrie planted their own vineyard in the middle of the Chalone appellation the late '90s. I got all of the Boer Grenache in 2010, then got one ton of Boer Pinot Noir, clone 115, in 2011.

In the tradition of the early Chalone Vineyard Pinot Noirs, this wine is made with the same fermentation technique, 100% whole cluster. Early on, there will be some stemminess to the nose, but over time, this will integrate with the fruit and should turn into a fragrant spicy aroma. There are also some tannins that go along with whole cluster fermentations, so give these time to integrate and soften as well. I predict the 2011 Boer Pinot will be at its best after 2016 and should drink well for many years.

