

# BlueFarm

## 2008 Pinot Noir, Anne Katherina Vineyard, Carneros

Case production: 150 SRP: N/A

The clones ripened at the same time and were co fermented. The fruit was destemmed, cold soaked for 4 days then inoculated with RC 212 a burgundian yeast. Our saignee was 10% in 2008. Fermentation peaked at 92 F, the lot was punched down 4 x per day, total maceration time was 19 days. We drained directly to barrel using only free run. 50% new oak divided between the coupers Francois Freres 2/3 and 1/3 Billion. We bottled early March 2010. The wine was in oak for 17 months.

FRUIT: 50% Swan, 50% Dijon 667 Alc. : 14.3

(all Estate Grown and organically farmed) PH: 3.68

Harvest Date: September 4th 2008 TA: 0.621

Production: 150 cases RS: dry

Barrel Aging: 17 MONTHS

### **Blue Farm**

Founded on Anne Moller-Racke's 30-plus years of winegrowing in Sonoma, Blue Farm was conceptualized in 2001 during her planting of Anne Katherina, Blue Farm's first estate vineyard. Blue Farm believes that an intimate understanding and connection to our vineyards is core to making site-specific Chardonnay and Pinot Noir of the highest quality.

[www.bluefarmwines.com](http://www.bluefarmwines.com)