



2010 Pinot Noir, Trinity County

The Merlo Family Estate Vineyards are located on the riverbanks of the South Fork of the Trinity River. Surrounded by 6,000 ft mountains, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils which allow excellent drainage and produce elegant yet complex flavors in the fruit. The surrounding hillside soils are shallow native clay which create bold, well-structured wines. The late growing season allows for slower ripening and longer hang time, resulting in full, concentrated flavors.

A cold, wet spring brought a late start to the growing season. Summer was warm, but not as hot as normal. We did not experience anywhere near the amount of morning fog and cool temperatures as in other North Coast regions, so we did not have to pull leaves to the same extent to open the vines to the sun. When the heat spike hit in August, we did not experience sun damage to our crop. Yields in most varieties were as good or better than in 2009. The fruit had good acid and pH, with rich, intense flavors and colors.

The 2010 Pinot Noir has a dark, rich, garnet color and aromas of Bing cherries and lilacs. The palate presents fruit flavors of concentrated red currants and simpler fresh plums, and are well-integrated with the balanced influence of subtle new oak and minerals.

The 2010 Pinot Noir pairs beautifully with roasted hen, farm-crafted cheeses, or grilled salmon.



Varietal Composition: 100% Pinot Noir

13.4%, Alc. 0.60 g /100 ml TA pH: 3.30,

Barrel Aging: French Oak for 12 months

750 cases produced—Released March 2012

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA