

Mahoney

VINEYARDS

C A R N E R O S

2008 Mahoney Vineyards Las Brisas Pinot Noir

2008 Vintage Highlights

The 2008 harvest in Carneros was one beset by problematic climactic conditions. In early May, a late spring frost followed by an immediate heat spell wreaked havoc with the bloom and flowering in the vineyards. Some parts of our vineyards saw a reduction in yield of around 40%. This drop in yield combined with warmer than average summer temperatures hastened the time frame of harvest by around two weeks. All is not lost, however, because often times it is in times like these with the struggling vines produce their most impressive wines.

Wine Description

This vineyard's name acknowledges the dependable and beneficial winds that blow through the Petaluma Gap effectively cooling the vines and prolonging the ripening period. The 2008 Las Brisas Pinot Noir is concentrated, firm and broad on the palate. This wine exemplifies the purest expression of Carneros grown Pinot Noir, with ripe red cherry fruit and spicy notes, complimented by a lovely texture and a harmonious sense of integration with the oak. A perfect match for entrées of grilled portobello mushrooms, pork, lamb or pasta dishes, and when enjoyed à la carte, this wine never fails to impress.

Blend: 100% Pinot Noir grown at the Las Brisas vineyard in the Carneros Appellation of Sonoma

Fruit at Harvest:

Picking Dates: Sept. 10-23, 2008
Brix (average): 26.15°
T.A.: 6.74 g/L
pH: 3.54

Fermented at: 80° - 90° F

Cellar Aging:

15 months in 60 gal. French oak

Finished Wine:

Alcohol: 14.5%
T.A. 5.6 g/L
pH: 3.56

