

At Chloe Creek Vineyards, our mission is to create distinctive, limited-production Pinot Noirs that showcase the true expression and complexity of the vineyard.

Because world-class wine begins in world-class vineyards, our grapes are harvested only from the best Sonoma County Appellation vineyards. Each wine is produced in small lots and reflects the unique character of the particular vineyard. Each Chloe Creek Pinot is coaxed along with minimal intervention and crafted to produce wines of distinction and balance.

Leras Family Vineyard is owned and farmed by Nick Leras who is a third generation pioneer grape grower in the Russian River Valley, having farmed wine grapes in this area since 1918. With impeccable standards, Nick personally tends to his grapes and performs all aspects of grape growing. Both Nick Leras and Dan Fitzgerald bring passion and talent to grape growing and wine making capturing the magical essence of Russian River Valley Pinot Noir. The Leras Family Vineyard has produced numerous famous 95 rated Pinot Noirs from this vineyard.



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PINOT NOIR



2010 Russian River Valley Leras Family Vineyard

Intensely flavored core of dark fruit reminiscent of cranberry and black cherries. The nose is all brambly blackberry and loamy forest strawberries with a little toasty bacon and cedar wood. The high acidity of this cool vintage really pushes the phenolic core of the wine out of that sometime plush, ripe California Pinot style. This lends the wine a refined austerity or elegance that is seen in great pinot years. Because only concentration of fruit and ample structure in this wine it is being barrel aged for an additional 6 months. This one's a sleeper that will reward the patient owner that lays it down for a few years. Otherwise, DECANT!

VINEYARD

Varietal: Pinot Noir

Appellation: Russian River Valley

Vines: 20 years average, pioneer soil, irrigated

Clones: Dijon 828, 667, 777, Pommard

Yield: 3 tons per acre average Harvest Date: September 27, 2010

Cases produced: 377

Winemaker: Dan Fitzgerald

Brix at Harvest: 23° T.A.: .55g/100ml

pH: 3.69

Alcohol 13.5%

25% Whole Cluster, Unfined & Unfiltered, Native

yeast

Cooperage: 16 months French Oak, 33% new

Bottled: January, 2011 Release Date: April 2012