



Harvest Date	October 5th 2010
Bottling Date	August 16th 2011
Release Date	November 20th 2011
pH	3.66
Total Acid	5.8
Alcohol	14.4%
Time in Oak	10 Months
Production	218 Cases

Tasting Notes

Classic Russian River Pinot Noir, dry and silky and with acids. It's delicious in sour cherry candy, persimmon and sandalwood flavors, with a long, spicy finish. Not and ager, but lovely for drinking now with steak, tuna, salmon, and lamb. – Steve Heimoff (Wine Enthusiast Dec. 2011)

History

Evolve Winery was founded by two friends who have always had a passion for unique wines. After drinking numerous bottles of Sauvignon Blanc on their roof deck balcony in San Francisco (just the warm days), it occurred to them that they needed to start making their own wine. Our mentors, Joey Benziger and Mike Benziger have inspired us to only pick the finest fruit from sustainable, organic, or bio-dynamic growers as we feel it is important to taste the vineyard's "true" identity. It is our personal philosophy to enjoy life with great food, friends and of course, wine.

Evolve Winery

2010 Lennox Vineyard Pinot Noir

www.envolvewinery.com

Our 2010 Lennox Vineyard Pinot Noir comes from a small family owned, nine acre vineyard located on the southern edge of the Russian River Valley appellation. The Pinot Noir clones are (Dijon 115, 667, & 777 on 101-14 rootstock).

Winemaker Notes

Slower ripening at cooler temperatures resulted in the 2010 harvest being physiologically ripe with fully matured tannins, but with lower sugar levels, and consequently lower alcohol levels overall. This makes them more food-friendly and suited to a broader array of pairings. The long cool growing season of 2010 allowed great acid retention in the fruit and extended time for flavor development without the higher sugar levels associated with warmer growing conditions. The warm weather in October was timed perfectly to bring the fruit to the needed ripeness levels.

Harvested on October 5th at 25.1 Brix, we co-fermented all three clones (115, 667, and 777) in 50% stainless steel tanks, and 50% macro-bins. 4 days of maceration, and a 16 day fermentation ensured no residual sugars and a high acid wine. This wine spent 10 Months in 100% French oak, 30% new.

Accolades:

-90 pts Wine Enthusiast (Dec.2011)

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Suggested Retail Price: \$29.99