



2009 GRAND DETOUR PINOT NOIR

VARIETAL	100% Pinot Noir	RELEASE DATE	August 2011
APPELLATION	Sonoma Coast	PRODUCTION	2,500 cases
BARREL REGIME	Aged in French Oak	ALCOHOL	14.5%
WINEMAKERS	Greg Stach	RETAIL PRICE	\$40
BOTTLING DATE	August 2010		

VINEYARD NOTES | The 2009 growing season was ideal growing season for Pinot Noir. A long cool dry Spring was followed by a temperate summer. A warm, but not hot September brought the grapes to maturity with moderate sugar levels. The Sonoma Coast is one of California's best regions for the production of Pinot Noir. While the traditional plantings of Pinot tended to be concentrated in the Carneros and Russian River, today's focus has been in the cooler Sonoma Coast appellation, where newer clonal material and denser spacing has led to a renaissance for this varietal in Sonoma County.

WINEMAKER NOTES | All of the pinot noir is hand-harvest in the vineyard, then sorted multiple times before a five day cold soak in open top fermentors. This extended cold soak enhances the color and flavors in the wine without imparting bitter flavors thanks to the absence of alcohol. We also practice a partial whole cluster fermentation leaving about 15-20% of the clusters intact which imparts a complex structure and spicy notes to the wine.

TASTING NOTES | The wine exhibits a deep garnet color and aromas of gingerbread spice and blood orange are underpinned by forest floor and earthy cherry. On the palate hints of mushroom and plum unfold. Supple ripe tannins and balancing acidity give the wine a long lasting finish.

SUGGESTED FOOD PAIRING | This elegant and well-balanced wine will be a good accompaniment to lamb, salmon and mushroom accented dishes.

FAMILY HISTORY | Landmark is a winery with a rich history in farming and agriculture. The winery was founded in 1974 by Damaris Deere Ford, great-great granddaughter of John Deere. Today, the winery continues to express the family's agricultural legacy through Landmark's everyday vineyard practices.

