

# 2010 PINOT NOIR



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Pinot Noir, 100% Organically Grown Grapes
<b>APPELLATION:</b>	100% Carneros, Napa Valley
<b>HARVEST DATES:</b>	September 28 <sup>th</sup> , 29 <sup>th</sup> , 30 <sup>th</sup> , October 1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup> and 8 <sup>th</sup>
<b>SUGAR AT HARVEST:</b>	24.2 degrees Brix
<b>AGING/COOPERAGE:</b>	100% barrel aged, small French oak barrels
<b>ALCOHOL:</b>	13.7% by volume
<b>ACIDITY:</b>	TA = .58g/100 ml; pH = 3.67

## WINEMAKER'S NOTES

Upon arrival at the winery, our fruit is de-stemmed, and the whole berries are put into tank. After a 3 day cold soak to extract the perfect amount of color and tannin, we begin the fermentation process. In order to acquire as much as possible from the fruit in the most delicate manner, we punch down the cap on a daily basis. Once fermentation is complete, we draw off the wine, allow it settle for 3 days, and transfer it into small French oak barrels for approximately ten months of aging. The Carneros Region provides the soil and climate necessary to capture the true essence of the delicate Pinot Noir grape, including strawberry, cherry, and earthy characteristics. This wine is extremely fruit forward and an excellent "food" pairing wine. Supple tannins are balanced with crisp acidity on the palate for a long, lingering finish.

## MADONNA ESTATE

Owned and operated by the Bartolucci family, the second oldest winemaking family in the Napa Valley, Madonna Estate, utilizes organic farming methods to consistently produce premium quality wines. Certified by CCOF (California Certified Organic Farmers), the Bartolucci's continue the commitment to farm naturally and preserve the wine making traditions of past generations.

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