

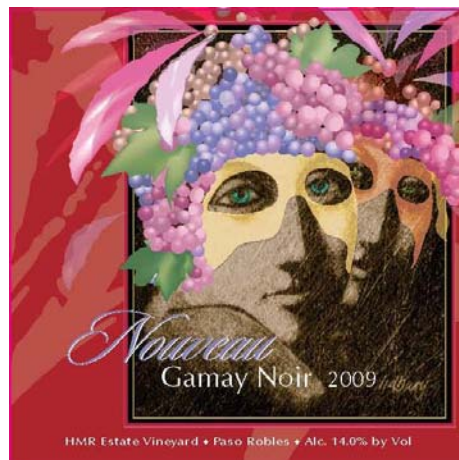
NOUVEAU GAMAY NOIR 2009

HMR Estate

Nestled within the rows of Adelaida's historic 45 year old HMR Estate Pinot Noir Vineyard is a single acre of Gamay Noir. This is the grape planted in the Beaujolais region of France, from which is made an exuberant fruit forward style called "Nouveau". This "new wine" captures the essence of the grape's heady berry freshness in a nonintellectual and quaffable easy drinkability. Designed for near term enjoyment, the "Nouveau" is in the bottle ready for eager celebrants of the new vintage within about eight weeks after the grapes were still hanging on the vine.

Benefiting from its elevated site and limestone soils within the cool microclimate of northwest Paso Robles this old vine Gamay gives us compact clusters of small berries. The 2009 harvest began early in September and just under one ton of Gamay grapes found their way into the winemaker's hands. Using a traditional French technique known as "maceration carbonique" or in the less prosaic English vernacular, carbonic maceration, the fermentation literally starts from inside the grape, seeming more like spontaneous combustion than a controlled process. The incoming grape clusters are gently placed in stainless steel tanks, misted with yeast and closed up. The yeast penetrates through the grape skins and in consuming a meal of sugary juice, starts the fermentation from the inside – out. The excess juice, extruded from simply the weight of the grapes (known as free run), is drawn off, leaving only the whole grapes and clusters to continue through the fermentation, until no sugar remains. This remaining pulpy mixture is put through a gentle press, allowing contributions of light tannin and skin contact to add character to the new wine. Lightly filtered and bottled the "Nouveau" is now ready.

Tasting of fresh picked wild strawberries, the pure unadulterated fruitiness of this exciting Gamay augers well for the success of the '09 vintage. Best served slightly chilled this vivacious wine should be enjoyed with holiday meals amidst good cheer and celebrations with family and friends.



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: HMR Estate
 Elevation: 1,700 feet
 Soil: Calcareous Limestone
 Planted Acres: 1

VINTAGE DETAILS:

Varietal: 100% Gamay Noir
 Cases: 50 cases produced
 Release Date: November 19, 2009
 CA Suggested Retail: \$12

TECHNICAL DATA:

Harvest Date: September 2, 2009.
 Alcohol: 14.0%
 pH: 3.51
 TA: 8.5 g/L
 Brix: 23.8°
 Yield: 1 tons/acre
 Fermentation: 12 days in sealed fermenters

COOPERAGE:

Stored in stainless steel barrels
 Bottled: November 11th, 2009. Unfined.