

PINOT NOIR

History

Vitis Vinifera = all Grapes

Vitis = thornless climbing plants

Vinifera = Wine Worthy grapes

Not sure when it first began

Some believe that wild vines in Gaul prior to Greeks and Romans could have been Pinot Noir

First mention 2nd century BC; Roman documents mention a farmer speaking of a grape in Burgundy with round leaves, tolerant of drought & cold, and producing an age worthy wine.

1375

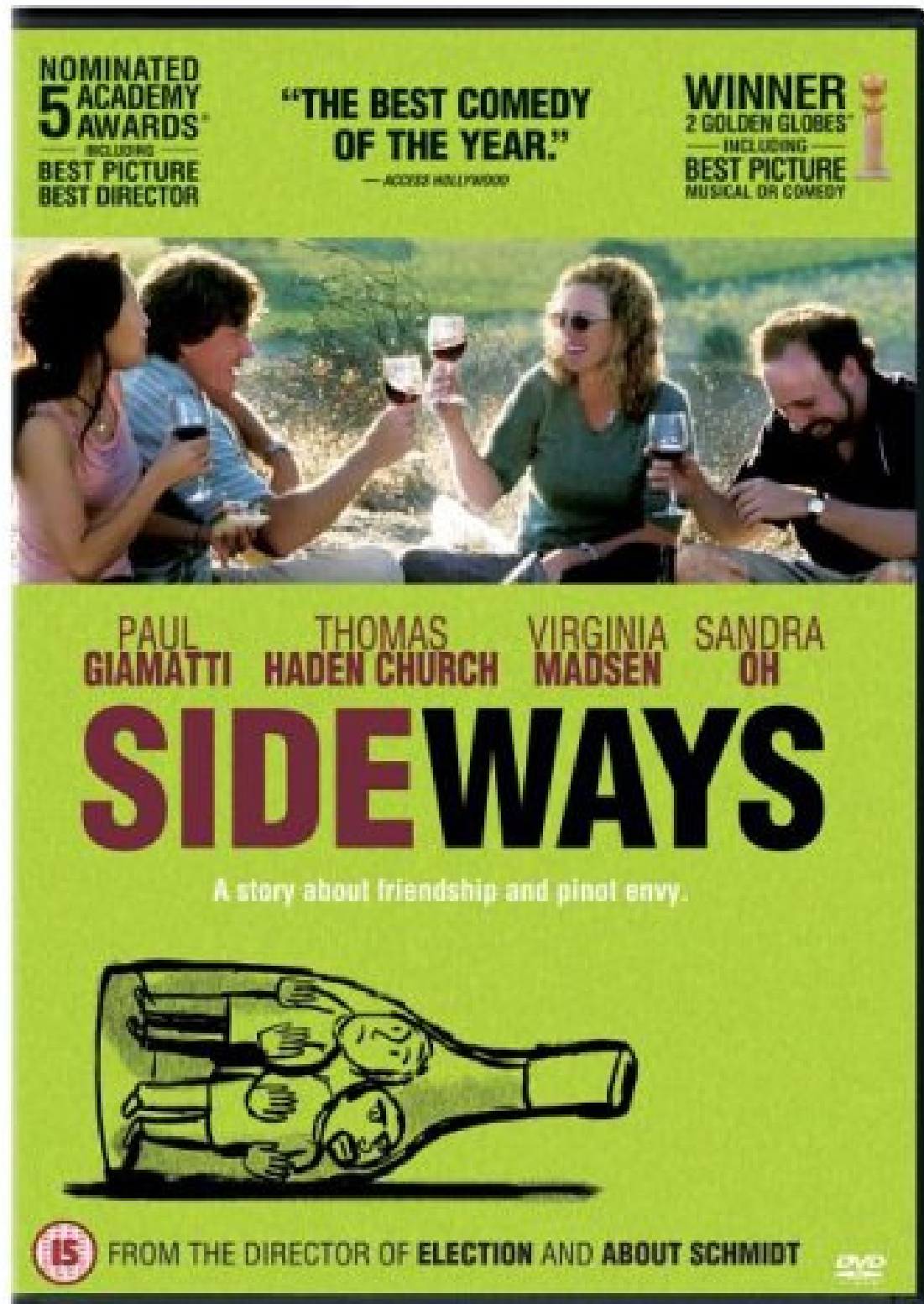
A civil document shows Philip the Bold (Duke of Burgundy) ordering 11 barrels of "Pyno" "Pineau"

(Some believe that "Pyno" is a word to describe the best grapes of Burgundy, not necessarily Pinot Noir)

1375

Many references involving different names:

Morillon dit Pinot	Noiren	Plant fin
Morillon appele pinot		Franc de Noiren
Plant a bon vin	Plantoble	Franc pinot
Franc Bourignon	Petit Pinot	Pineau

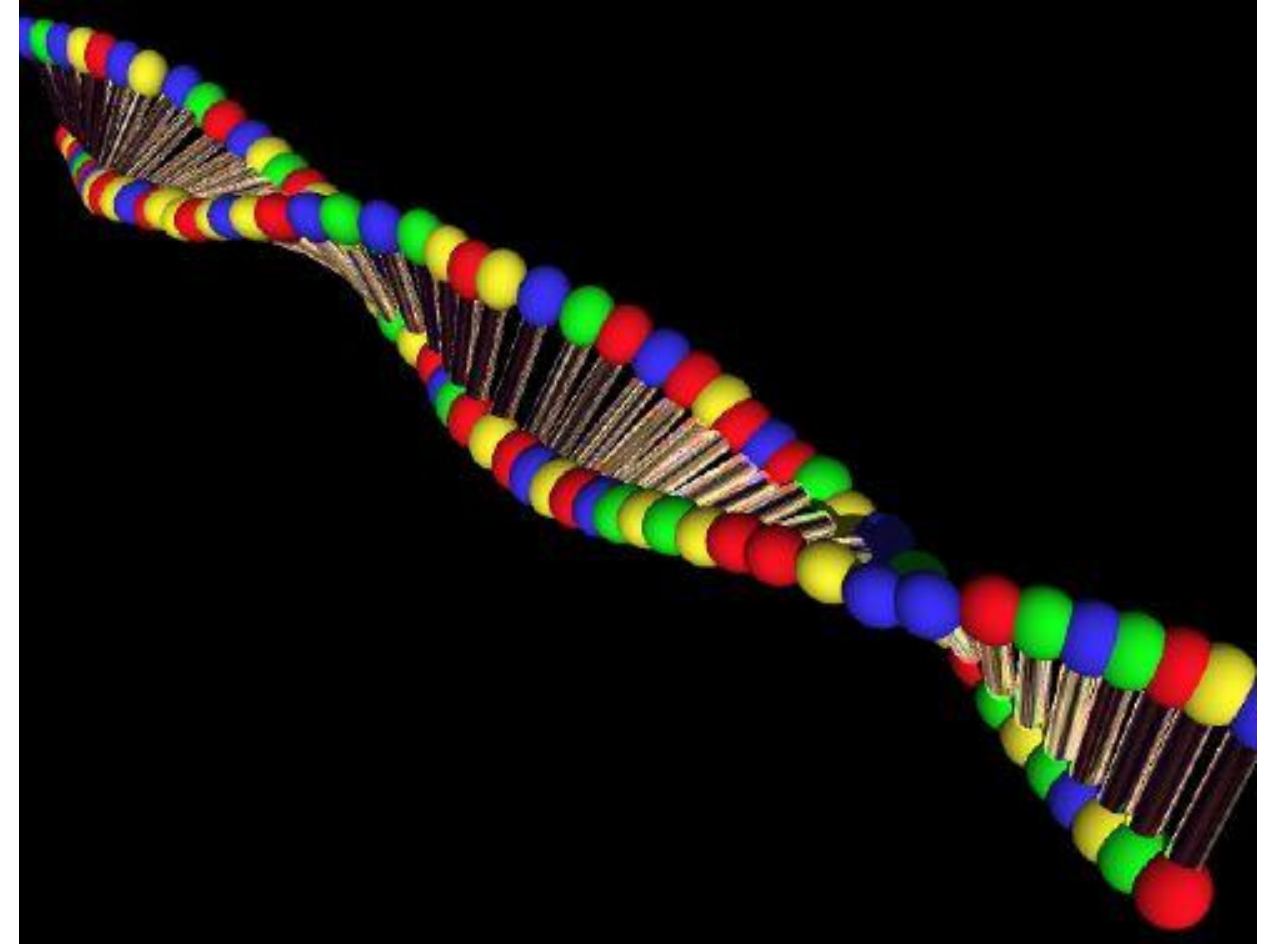
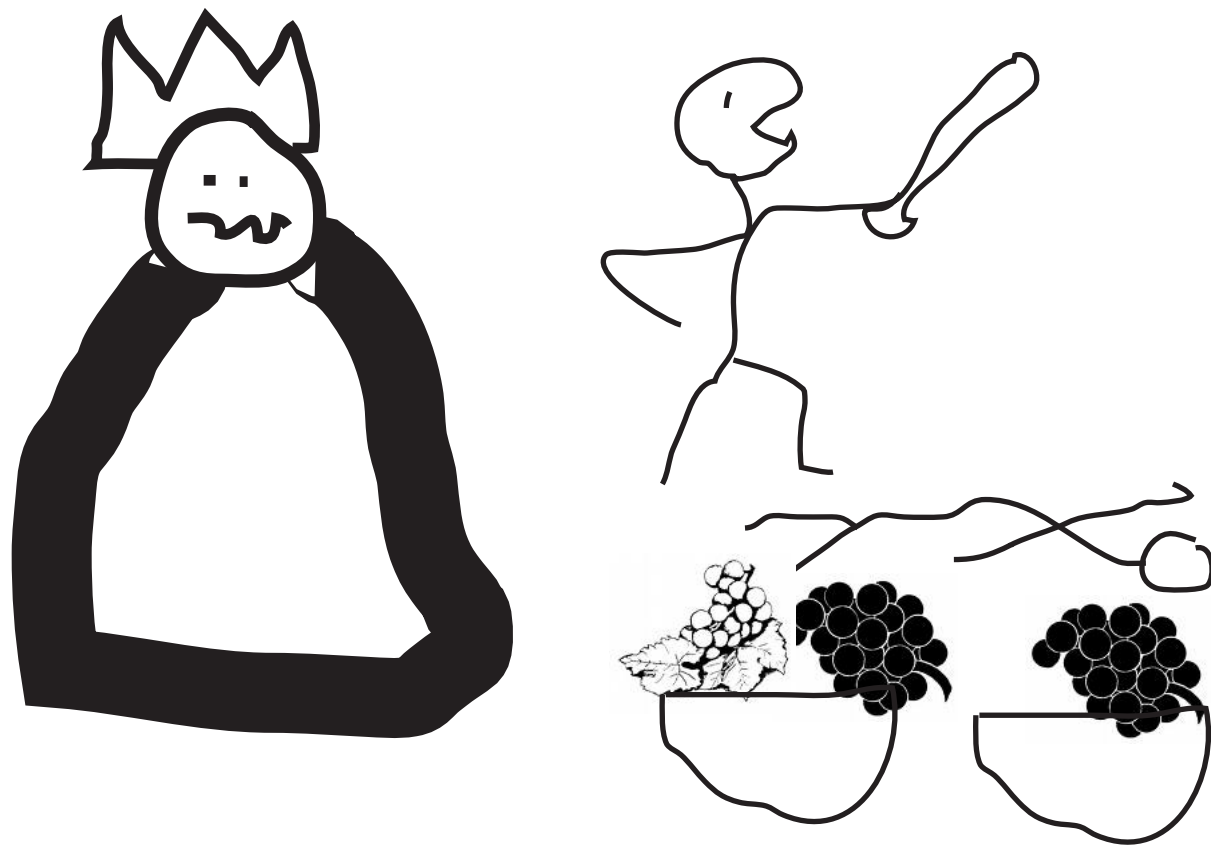


1394

1st mentioned as a grape when Philip the Bold
granted a pardon to the Maitre de la vigna
after beating a boy to death for failing
to keep the "pinots" separate from the other grapes

1395

Phillip the Bold orders Gamay vines to
be uprooted in the Cote d' Or



DNA

DNA shows that Pinot and a white grape Gouais is the
genetic parent to CHARDONNAY, GAMAY, ALIGOTE,
MELON, MUSCADET and AUXERIOS

Textual mentions of Chardonnay and Gamay occur as
early as 13 th century BC = Pinot is older, as old as the
dawn of french Viticulture

Some Believe that it is a descendent of
Pinot Meunier and Traminer

There isn't any concrete proof on it's origins,
some believe that it is the 1st Vitis vinifera

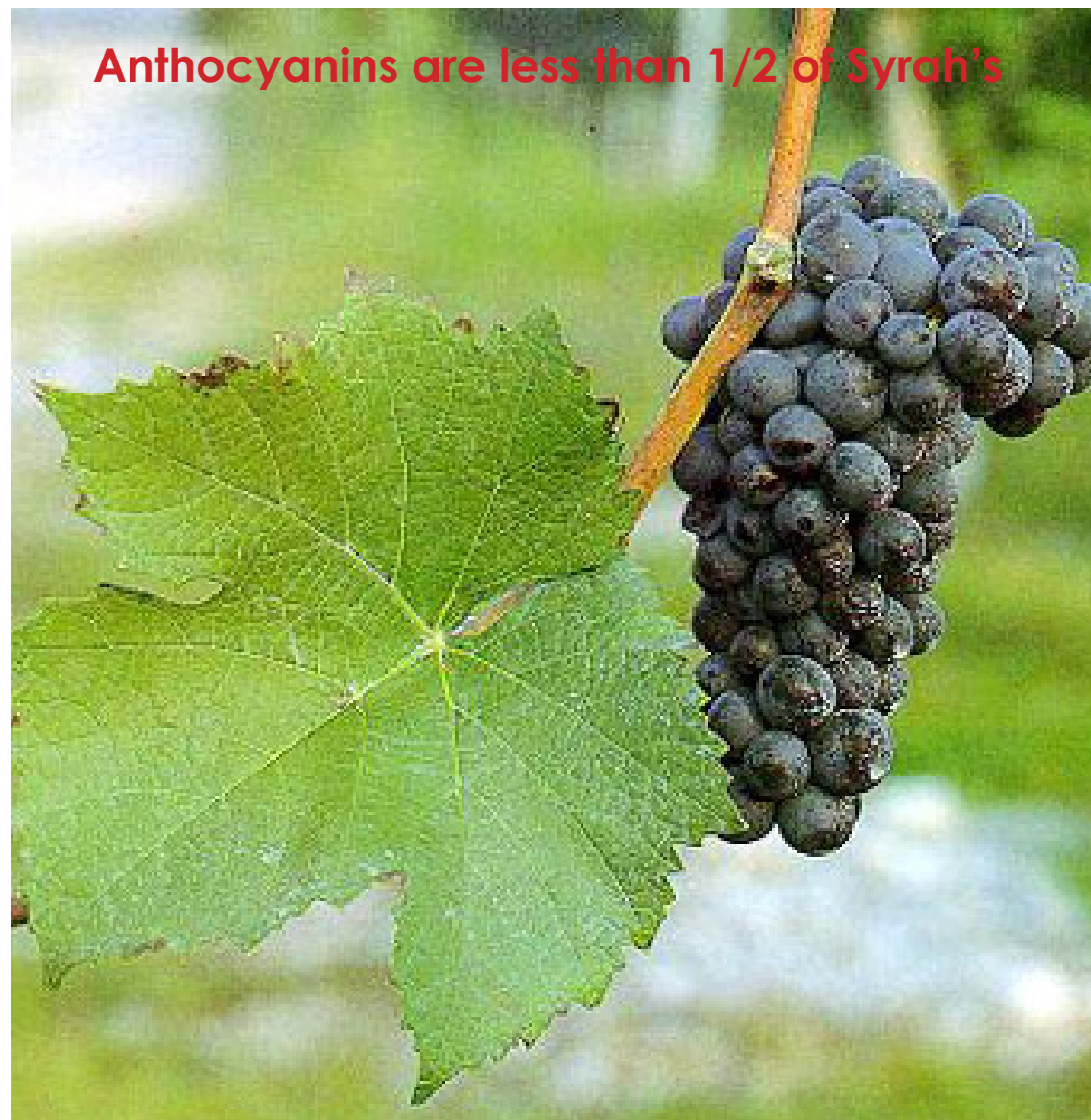
The Grape

The Bunches are cone shaped...
where it might have gotten it's name

Prone to mutations:
Pinot Gris (Grigio), Pinot Blanc and Pinot Meunier
are all spontaneous mutations of Pinot Noir

Loves cold weather!

Thin SKINNED grape with Pale Color, hates the heat
skins weigh 1.7%...other grape skins weigh 3-6%



Anthocyanins are less than 1/2 of Syrah's

Why all the fuss?!

It is the most challenging grape!

Needs low yields!

special attention during vinification!

Vines shoot early in spring which can be an issue with frost!

Needs a long growing season that is not too hot nor wet!

Grapes are small and compact which can
cause botrytis, mildew or viruses!

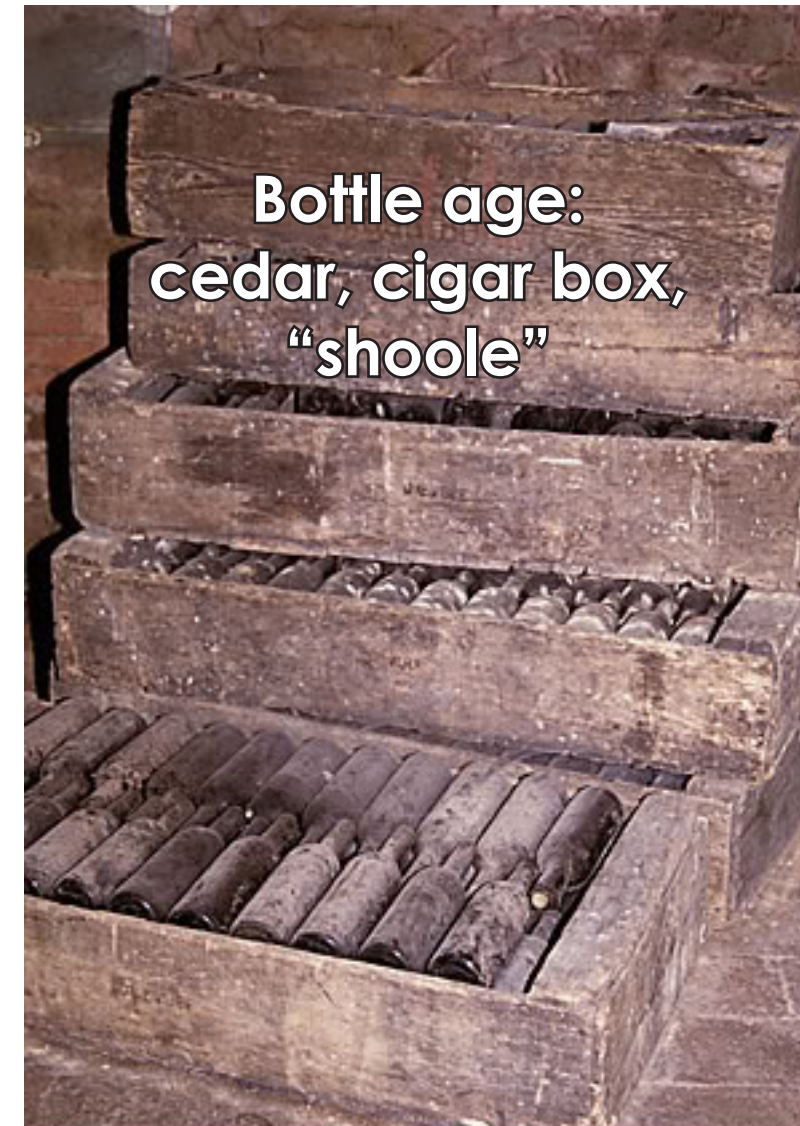
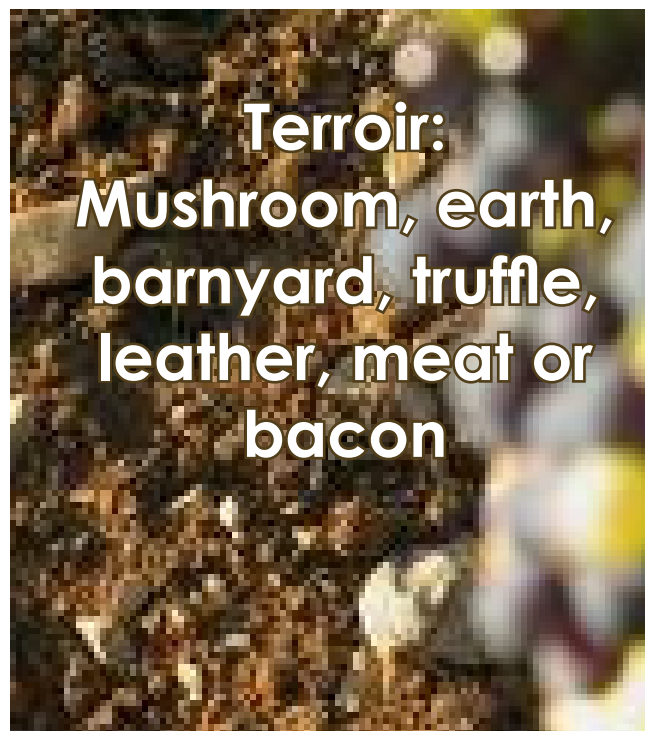
Difficult to achieve color and tannin!

Little maceration might not have structure!

Long maceration might give color but green tannin!

**Made properly it has silky textures,
soft tannins, delicate
acidity and a balanced sweetness**

Aromas and Flavors



Burgundy

Red wines are 100% Pinot Noir

AOC SYSTEM

Bourgogne Rouge

Red blends of Pinot Noir through any region in Burgundy

Village Wine

Pinot Noir made from grapes in/around that village.

Volnay, Pommard, Nuits St. George, Chambolle-Musigny & Gevrey-Chambertin

Premier Cru

top vineyards of Burgundy, 562 of them. Nuits St. George Clos de la Forets

Grand Cru

vineyards which are the highest quality, the most treasured and expensive. La Tache, Le Chambertin & Echezeaux. Only the vineyard name appears on the label.

SOILS OF BURGUNDY

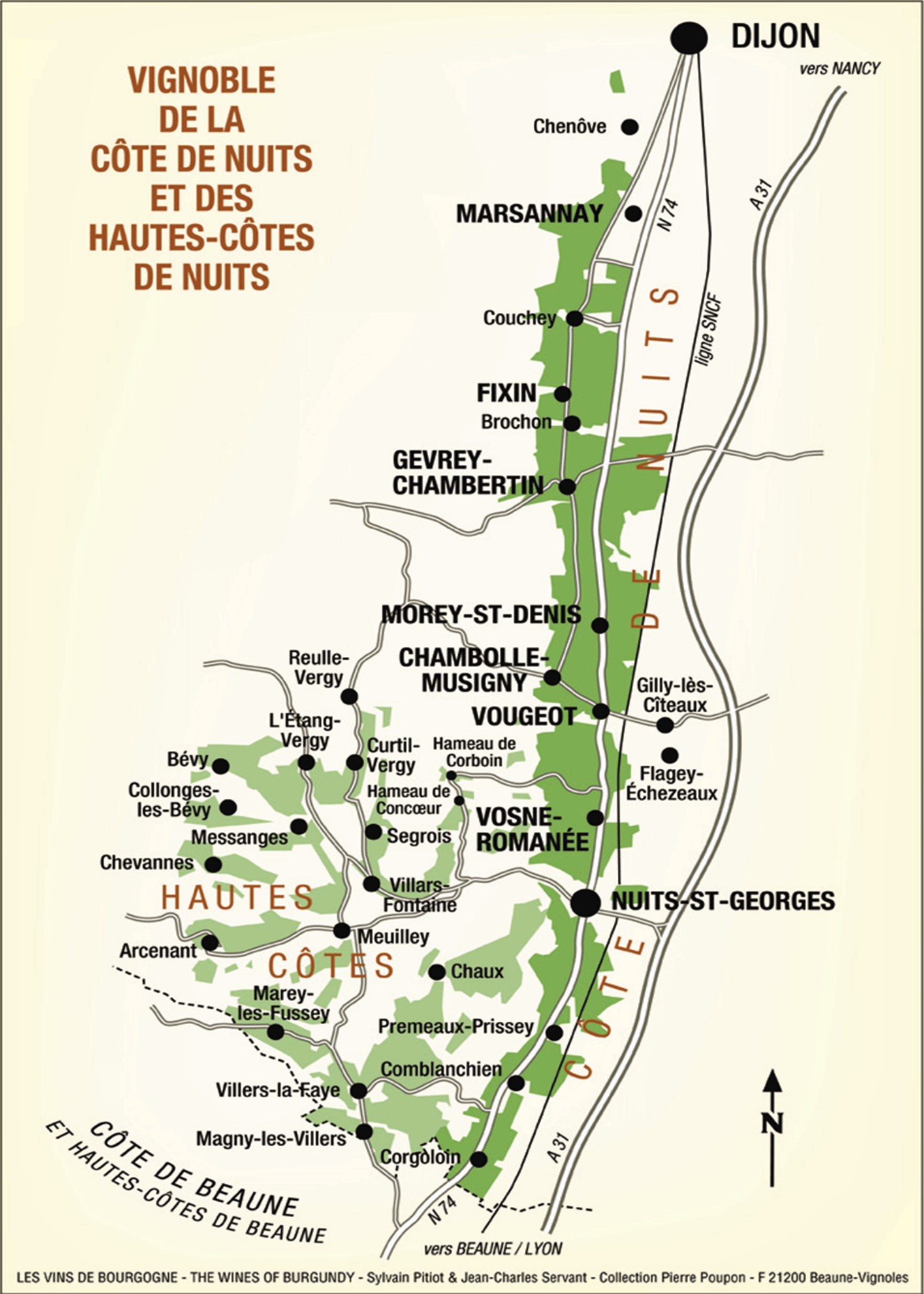
Calcareous (chalky; containing calcium carbonate) which provide good drainage and higher average temperatures to assist ripening

Contain a mineral called **Montmorillonite**, which facilitates the plants absorption of the elements in the soil.

This is why burgundies reflect their micro-climates-Terrior

Clay and Kimmeridge Limestone stone basin which spans from Jura to Kimmeridge, England

Limestone provides good drainage
Clay provides water retention



What Makes Burgundy So Special

Has many old vines, roots are deep and spread out w/ low yields

Critical climate which makes grape growing difficult, producing some of the best possible aromas in the plants physiology

People of Burgundy have had centuries of experience working with this finicky grape

They use old oak, today more are using new oak, but few are doing 100% like the new world

Fining and filtration is mostly avoided to avoid stripping Pinot's aromas

PINOT'S STYLE

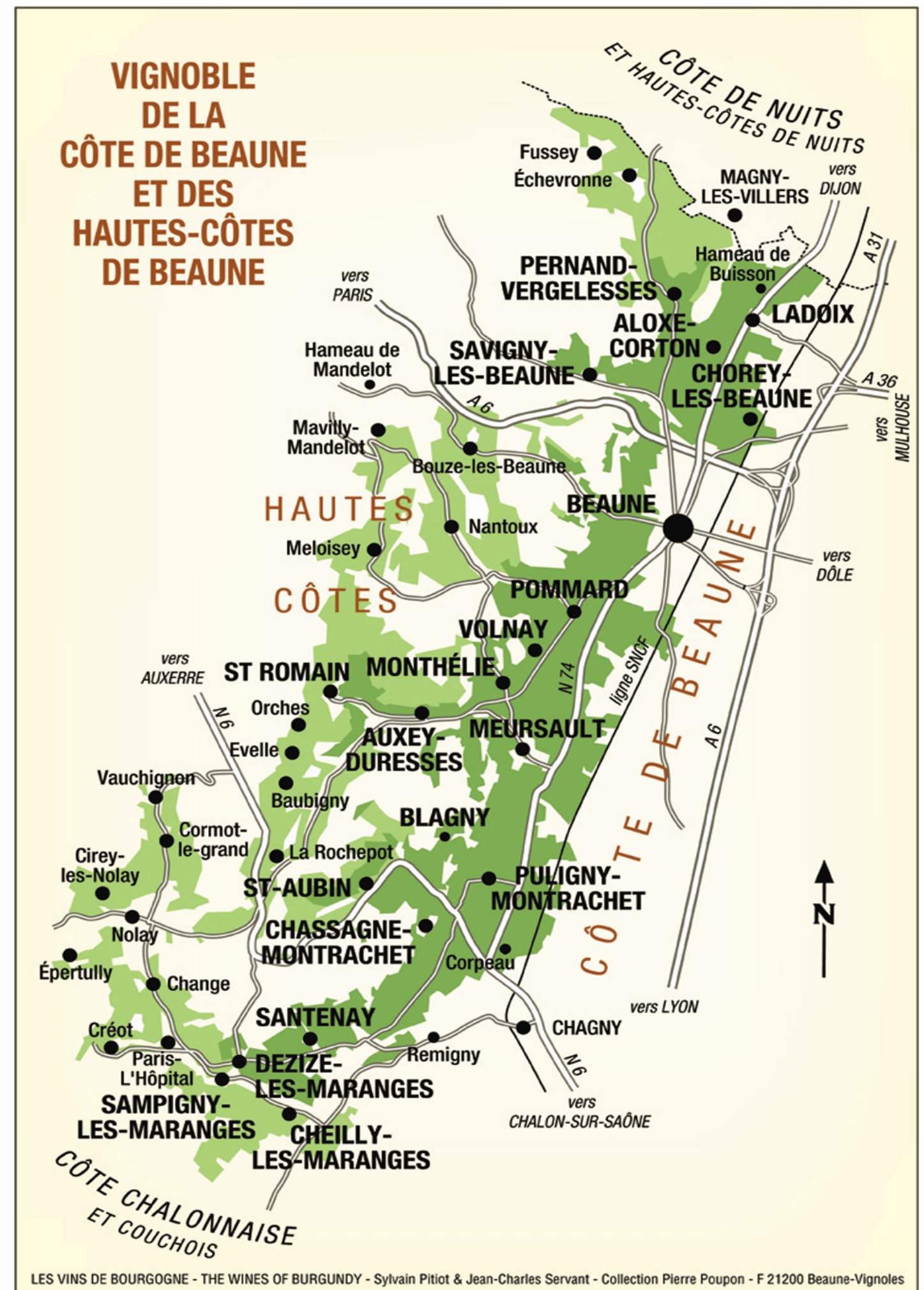
Top wine of Cote de Nuit have more grip and greater intensity than those of Cote de Beaune

Top wines of cote de Beaune are softer and lusher than those of the Cote de Nuit

Aromas and tastes are based on the Terrior of the village

Tend to be meaty and gamey wines, spices, anise, truffles and cocoa

Borgogne Rouge= plummy fruit, spice or mocha flavors
Cote de Nuit Villages= earthy, gamy, very aromatic, long finishes



California History

Gold Rush of 1848 brought entrepreneurs to Cali
Pinot Arrived in 1850's by either of three gentlemen



Pierre Pellier
brought cuttings



Agoston Haraszthy
Buena Vista Winery
128 varieties



Charels Le Franc
Alamden Winery
cuttings from Champagne

Phyloxera destroyed vines of Europe in 1880's
\$\$\$ for American Entrepreneurs. Zinfandel, Cabernet were
the preferred grapes since they were easy to maintain and
ship. Pinot was made but in small quantities...too difficult to
create a profit.



**John Drummond, Hiram Crabb & Charles
Wetmore**

Continued making pinot and trading
cuttings. Spread throughout California

Prohibition put a halt to winemaking

1938-40 Dry Pinots started to appear

Black Burgundy

Chambertin

Gustave Niebaum of Inglenook
along with BV, Martini, Wente,
Martin Ray, Fountaingrove...all
made vintage Pinot

A string of Fine Cab vintages 1959, 61, 62, 66 & 70 made CAB the
preferred wine. 1976 tasting of Paris catapulted Cab to forefront

Pinot was being made as Cabs and Zins were, in oak barrels with
seasoning. For decades bad Pinot were made...
Many stopped producing

Burgundy had a crash in 1970's using fertilizers and making wines to
compete with the new world and increase production...
POOR Quality

1980s' Young Burgundy winemakers went back to old ways and
stellar Pinots were made

This renaissance influenced California, Oregon, Loire,
Germany & Austria

By Late 1970's early 1980's Producers of Pinot changed their recipe
Threw out the Cab recipe and focused on the natural Grape

Carneros

Acacia & Saintsbury

Russian river

Davis Bynum, Gary Farrell

Santa Barbara

Au bon Climat, Daniel Gehrs,
Byron, Graff

Santa Cruz

David Bruce, Santa Cruz Vineyards

Schramsburg and
Sparkling wine

Oregon

David Lett (Eyre)
Dick Erath (Erath),
Dick Ponzi,
Myron Redford (Amity),
Sokol Blosser & Adelshiem.

California

north coast

Anderson Valley/Mendocino

Mendocino has varying temps
varying temps from the cool pacific
coast to the warm inland valleys
Anderson Valley influence from the cold sea, is
one of the coolest growing regions in California
More known for Rieslings
and Gewurtztraminers
More and more Pinot is
being produced and when
it is it's stellar

Russian river

Temperate cool climate,
Pacific fog burns off
mid-morning and
returns in evening

Flavors:

Range from med body to
rich full bodied; Big berry
fruit, jammy character,
very aromatic

1st grapes by russians at Fort Ross.
1st to produce Pinot Michael Bohman
sold to William Seylman

Sonoma Coast

Cooler and largest AVA in Sonoma
Difficult to grow w/ steep cliffs, very low temps

Small berries=higher juice-to
skin-and seed ratios
More concentrated flavors,
crisp acidity

Flavors

the fruit of Russian River w' minerals,
floral elements, earthy, bold, intense
and more backbone and tannin

Carneros

Sloping hills with influence of fog from
San Pablo bay creating
cool temperatures

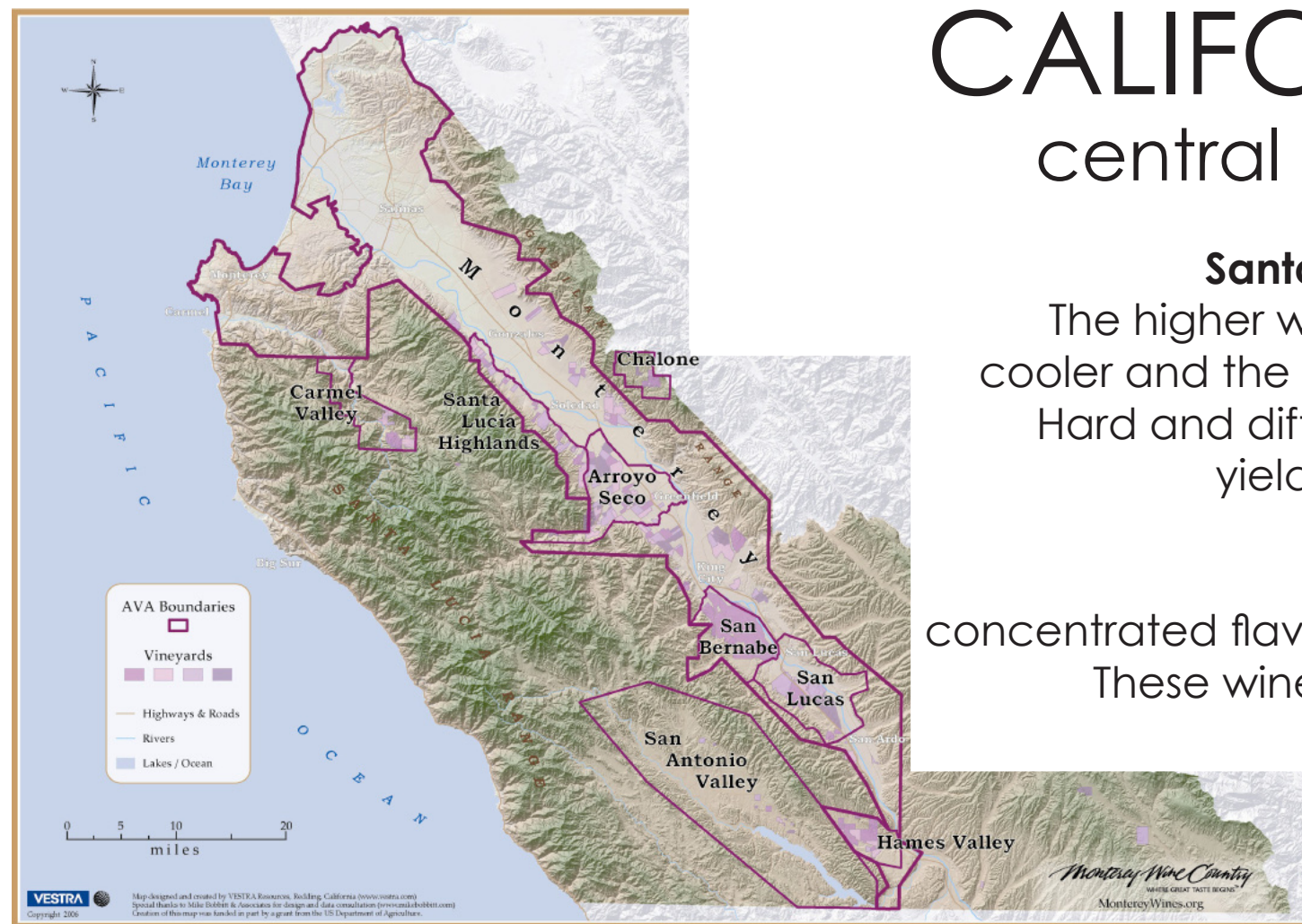
Flavors:

fresh berries, cherries, berry jam
and spice
Have a burgundian feel with
hints of smoked meats,
earthy and mocha



CALIFORNIA

central coast



Arroyo grande/Monterey/ Santa Lucia Highlands

These areas are cool regions that are influenced by Pacific Ocean

Will be different in style influenced by vineyard placement and elevation

Best Pinots are from the dry farmed vineyards

Most influential is Gary Pisoni "Gary's Vineyard" others of reputation Mt. Harlan and Chalone Vineyard

These Wines tend to have medium body, dark and red fruits, cola, wood tones are apparent

Santa Cruz Mountains

The higher west facing vineyards are cooler and the lower vineyards are warmer
Hard and difficult vineyards make low yields excellent juice

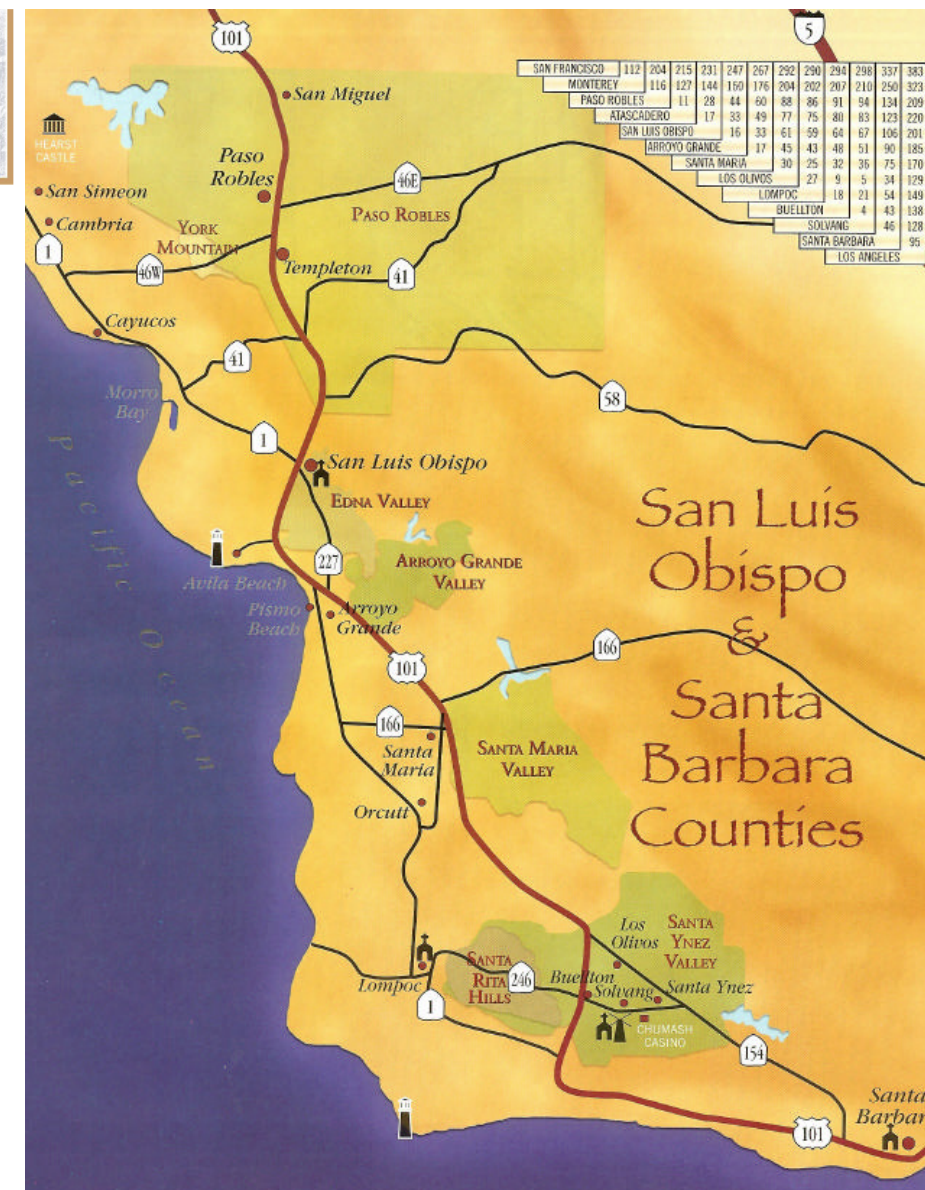
Flavors

concentrated flavors, red fruit, spice and leaves,
These wines benefit from ageing

Santa Maria

Oldest vines planted in 1973
Bien Nacido is most well known as well as Sanford and Benedict Vineyards

Tend to have barnyard aromas and strong fruits
sark and red berry fruits, big mouth feel and tannins



Santa Rita Hills

Cooler region than Santa Maria

Along the Santa Ynez river has steep vineyards, rolling hills a lot more picturesque

Babcock Winery first to start doing pinots here, most notable is Sea Smoke

Noteworthy vineyard is Cargassachi

Wines are dark red fruits, rich, violets, sweet dark cherries and inevitable silky tannins

OREGON

History

Started producing wine after prohibition

1975 David Lett and Eyrie vineyards beat out placed 3rd in world

By 1980's many Californians came in search of producing top notch Pinot

Most Pinot is Planted away from the sea without irrigation

Organic Grapes (USDA)

Grapes made without the use of pesticides, funguscides, insecticides nor fertilizers

Organic Wine (USDA)

Wine made of organic grapes and in the wine room there is very little manipulation, smaller amounts of sulfites, usually steel fermentation

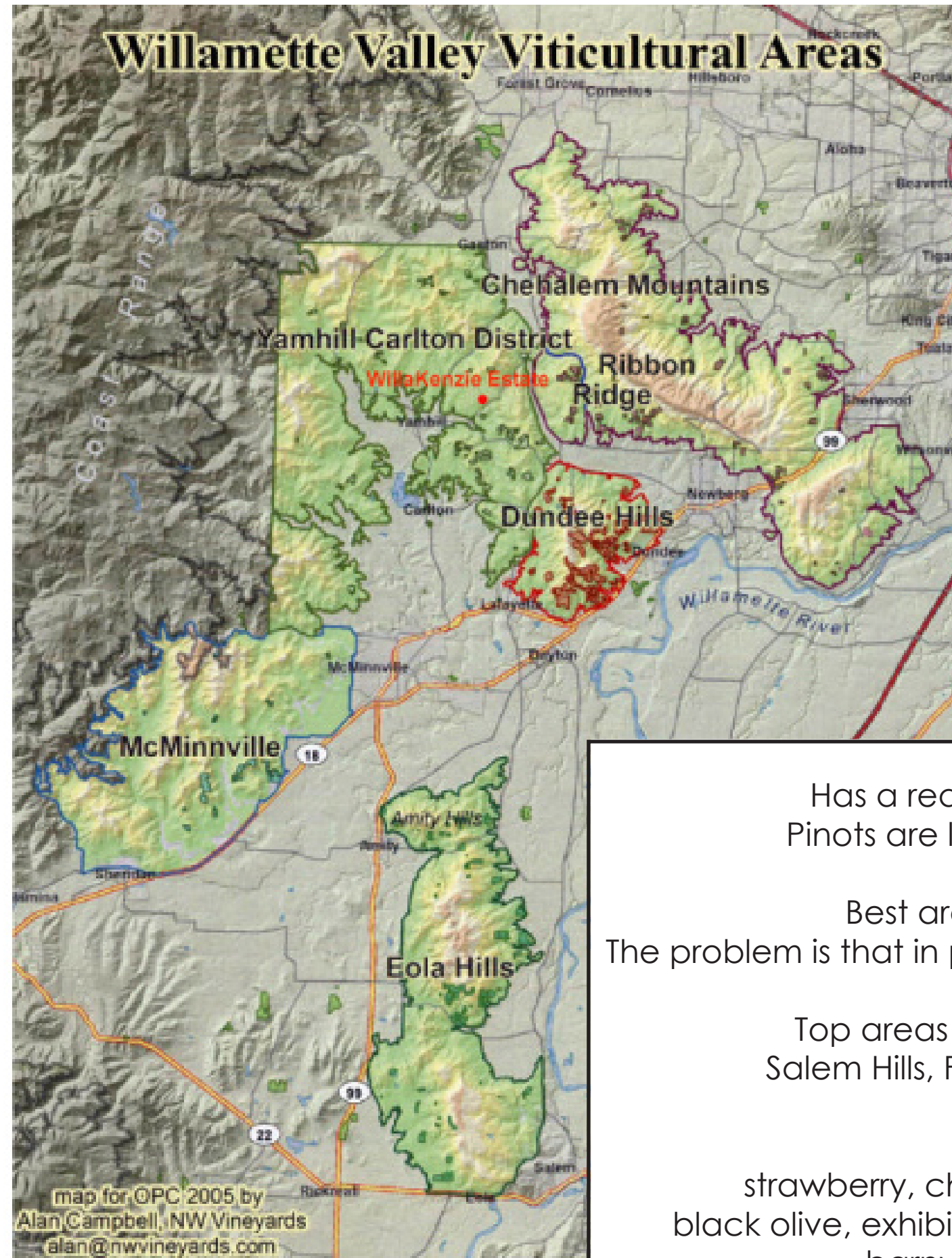
Biodynamic (demeter)

Farming technique based in organics with a deeper sinc of the cosmos and ecosytem. Spiritual

Sustainable

(live & Salmon Safe)

A focus on ecosytems, business and art of winemaking



Lies on same Latitude as The Rhone, but more similar to Burgundy daily temps, hours of sunlight and annual rainfall

East of the Coast Ranges which act as a buffer to the Pacific

West of Cascade Mountain Range which protects inland from rain

Grows in the warmest and sunniest areas sheltered from Pacific to produce wine

Wine growing is a challenge; so the individuals rugged, open, friendly and philosophers like in Burgundy; not entrepreneurs, lawyers, movie stars and multi-national beverage companies as in California

Has a red earth (red volcanic soils)
Pinots are lean, Minerality and Acidity

Best are from higher vineyards
The problem is that in poor vintages they are difficult to grow

Top areas are Eola Hills, Dundee Hills, Salem Hills, Forest Grove & Ribbon Ridge

Flavors

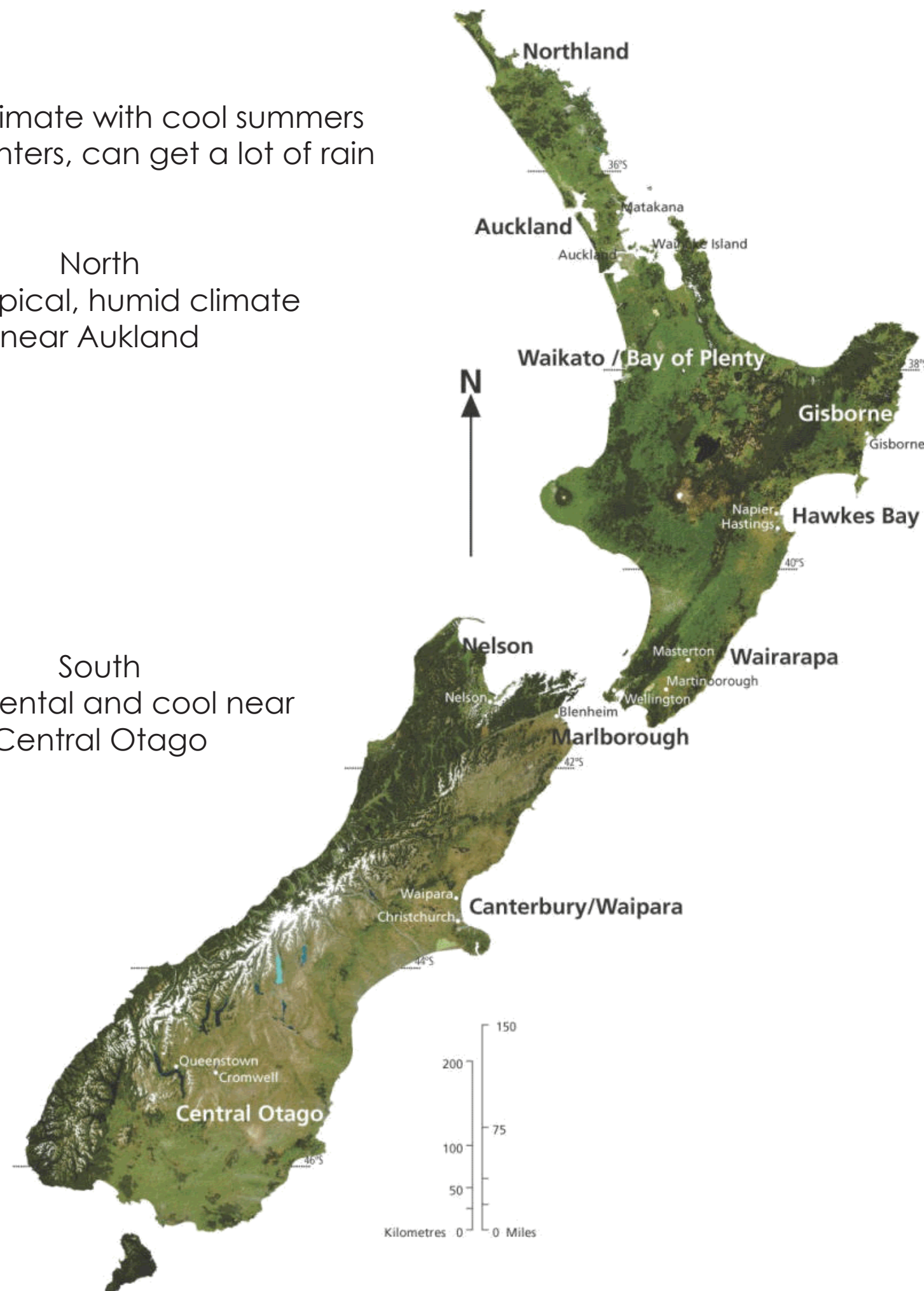
strawberry, cherries, tomato; violets, spices, black olive, exhibit earthy tones such as mushrooms, barnyard, meat and smoke

new zealand

Maritime climate with cool summers
and mild winters, can get a lot of rain

North
subtropical, humid climate
near Auckland

South
continental and cool near
Central Otago



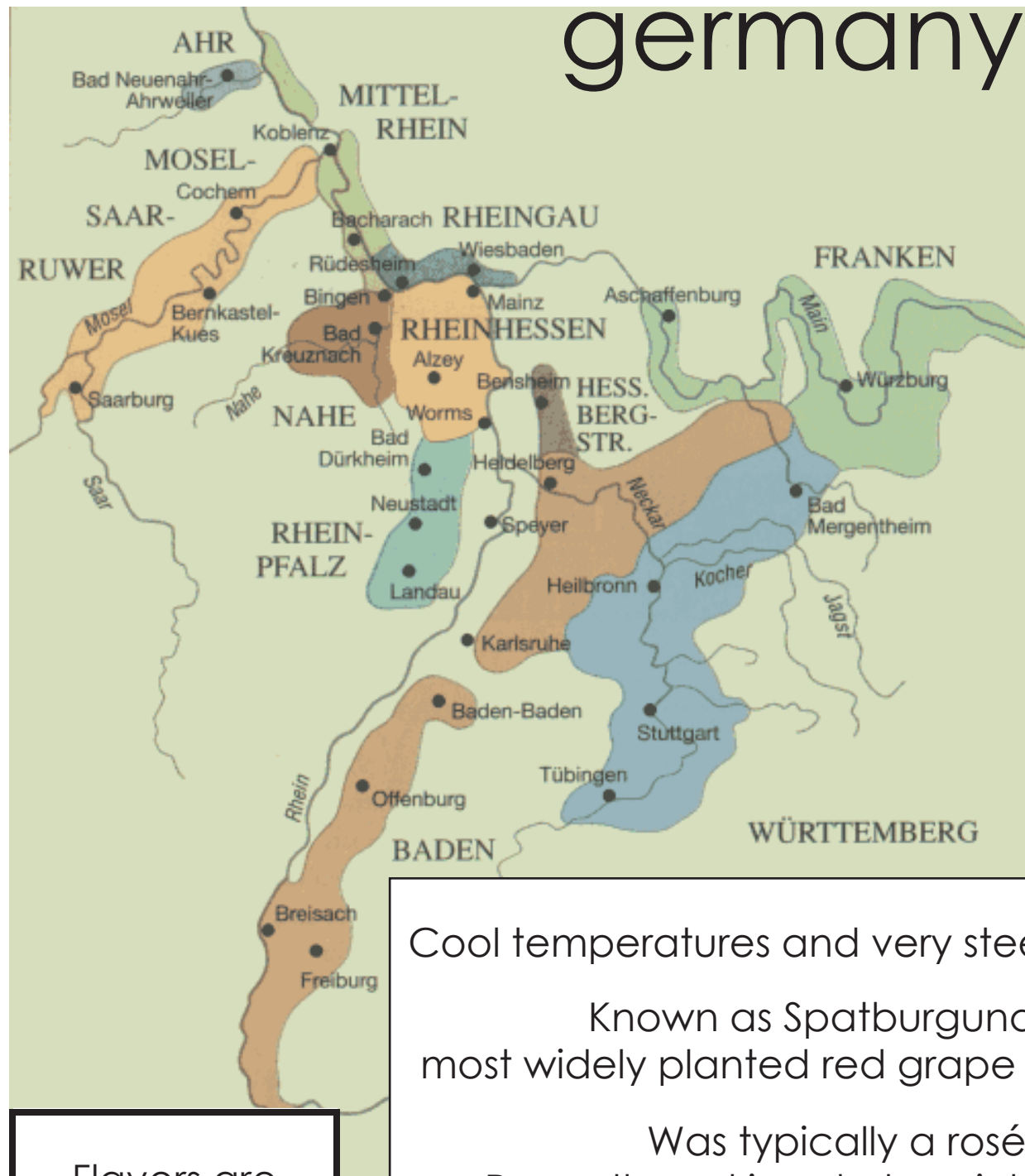
Martinborough one of the best regions for Pinot
Gravel soils with steep terraces
Burgundian style Pinots

Marlborough Pinot is mostly made into sparkling wines.
Tend to see more Pinots from here in the USA
Light with good acidity, currants and pine

Canterbury makes some of the best Pinots
Extremely cold, w/ 3 different terrains; flat plains,
hills and Banks peninsula
Intense flavors, elegant with red berries

Central Otago in the south has the
most breathtaking scenery;
Extremes of altitude, latitude,
temperatures and remoteness
Seem to be more Oregon in style with
berries and darker elements

germany



Flavors are Burgundian

Tend to have high minerals, tart red fruit, and herbaciousness

Cool temperatures and very steep vineyards

Known as Spatburgunder;
most widely planted red grape in Germany

Was typically a rosé
Recently making darker, richer wines
aged in barriques

Wines from Pfalz and Ahr regions
are fairly expensive

Some of the best come from Baden

Much Spatburgunder is used for Sekt
(German sparkling wine)

Austria

Pinot is known as Blauburgunder and
grown in the Burgenland region
Cool climate which makes dry reds similar to Burgundy

Alsace

Pinot Noir is the sole red varietal
Similar to Burgundies and Beaujolaise
Consumed Chilled

Sancerre

Pinot produces light reds and roses
Lighter than Burgundies and Beaujolaise
consumed chilled
Usually better in warmer years

Italy

produced in the coolest regions of Italy
In the northern areas usually produced by monks
Trentino is most common
Known as Pinot Nero
Tends to have darker fruit tones,
spices such as anise and violets

Champagne

Northern most Wine region
Use Pinot Noir to blend with Chardonnay and Pinot Noir
to make the best Sparkling wines in the world
Used to make Blanc de Noir,
which has a tinge of pink
Pinot makes 80% of all "Cuvee Prestige";
the grand crus of Champagne