



# St Helena California's Poundstone- Pinot Noir

**Appellation:** Carneros Sonoma AVA  
**Type:** Red  
**Grape Varietals:** Pinot Noir

*Poundstone is dedicated to producing local wines from sustainably grown fruit. The cool climate of the Carneros is ideal for growing Chardonnay and Pinot Noir. The Pinot Noir is a unique blend of clones that together express the purity of Pinot and complexity of the wine. We regularly check the vines making decisions about the fruit as it develops until we are ready for harvest. We source our barrels from several Coopers in France. While our fruit grows in Carneros, we make the wine in St. Helena at Ballentine Vineyards.*



**Region:** Los Carneros AVA (American Viticultural Area)

**Vineyard:** Our 2013 Pinot Noir comes from a small family-run vineyard located in the southern part of Carneros in the Napa Valley. We partnered with a small grower, and hand select our sections of the vineyard. This Pinot Noir is a blend of five clones - Pommard, 115, 777, 459, and Calera. We work closely with the grower to ensure the highest quality fruit at harvest. We treat the fruit with care to ensure the wine in the bottle is a reflection of the hard work throughout the year.

**Elevation:** 30 feet, with a Southwest facing aspect   **Soil:** Predominantly Clay

**Vineyard Notes:**   **Clones:** Pommard, 115, 777, 459 and Calera

**Vinification:** The Pinot Noir grapes are destemmed, and lightly crushed into fermentation bins. The Pinot Noir is kept cool and reductive on dry ice for several days. We ferment the wine slow initially, and slowly to allow the temperatures to rise. The wine is aggressively punched down by hand daily during the peak of fermentation. Color extraction and tannin were closely monitored to achieve a gentle, elegant wine with light tannins and rich flavors.

**Aging Capacity:** We ferment each clone separately to be able to blend after aging. The wine was pressed off at dryness, and aged in 40% new French oak for a period of 10 months. We bottled in August of the following year to keep the fruit vibrant and youthful.

**Winemaking Notes:**

**Bouquet:** Pinot Noir has aromas accented by raspberries, strawberries, plum and rose.

**Flavor:** The palate is full and rich with flavors of apple, plum, and cherry

**Food Pairings:** Pairs well with earthy rustic vegetables, bright red to black fruits, fuller-bodied seafood like Salmon, Halibut or Trout, Pork, Root Vegetables and Mushrooms

**Tasting Notes:**