

Belle Glos

2011 TAYLOR LANE VINEYARD PINOT NOIR SONOMA COUNTY • 1.5 LITER

MY GOAL WITH EACH OF THE BELLE GLOS SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. OUR TAYLOR LANE VINEYARD ON THE THE SONOMA COAST IS AN IDEAL LOCATION TO PRODUCE A WINE IN OUR SIGNATURE STYLE.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARD

At less than six miles from the Pacific Ocean and subject to sometimes ruthless fog and winds, the Taylor Lane Vineyard can make growing grapes an act of faith.

To achieve full maturity at such an intensely coastal site, we paired the early-ripening Dijon clones 113, 114, 115 and 777 with an adapted traditional Italian trellis system that carries the vine shoots across a nearly horizontal canopy, allowing the shoot growth to lay flat. The trellis acts as a solar panel for maximum control of ripening and permits dappled sunlight throughout the day and excellent air circulation to the fruit; its height also lets us graze sheep for weed control without any damage to the vines or fruit.

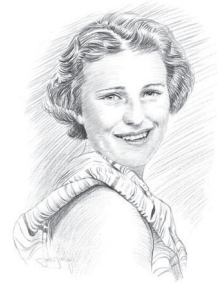
THE 2011 GROWING SEASON

The 2011 harvest year was a very cool vintage that provided us fruit with remarkable acidity, silky smooth tannins, and complex flavor development. The early winter period was abnormally dry with rainfall well below average but in March, the weather transitioned into a series of cold winter storms that brought over 22 inches of rainfall. The spring period had a persistent daily marine layer with cool temperatures along the Sonoma Coast and vine growth ranged from two to three weeks behind normal. Several rain events occurred in late May and early June which prolonged the bloom period and due to the poor weather conditions, fruit set was 30% lighter than expected. The moderate weather continued into September, and the crop matured in a uniform manner. We harvested the entire vineyard and delivered the fruit to the winery on October 2, 2011.

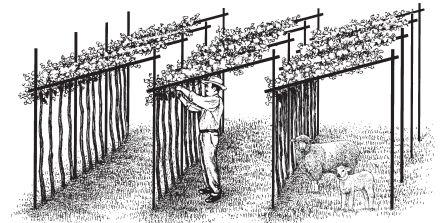
WINEMAKING

In the winery, the clusters were destemmed and the must underwent a cold soak. Fermentation began with the inoculation of yeast strains tailored to each lot of grapes. Our maceration process during fermentation consisted of a combination of punch-down and pump-over techniques, each day the techniques would be reassessed to ensure that we were riding the line between over-extraction and under-extraction. The wine was aged in 60 percent new French oak for nine months. Lees were stirred until first racking upon completion of malolactic fermentation and again upon blending.

Cellar Date: November 2012 **Release Date:** July 2019



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.



TASTING NOTES

Dark violet to ruby red in color this pinot noir has aromas of Bing cherry, blackberry, pepper, tobacco, and forest floor on the nose. Flavors of cherry, apple, and blackberry are balanced with pleasant acidity and nice minerality resulting in excellent depth and concentration that lingers through to the silky, smooth, and supple finish. This wine tastes great now until 2028.

