



LA FOLLETTE

VI. 2011

PINOT NOIR
DUNAH VINEYARD
Russian River Valley

Planted above the fog line in the Sebastopol Hills, the DuNah Vineyard is the southwestern outpost of the Russian River Valley appellation. Established in 1998 by growers Rick and Diane DuNah, this site enjoys long hours of sunlight, cool coastal temperatures and breathtaking Sonoma County views. The DuNahs work their 10-acre vineyard with a small crew, and farm our blocks to La Follette specifications. The vines are trellised on the vertical shoot positioning system and rooted in Goldridge soil—a fine sandy loam. Careful viticulture ensures healthy vines, small clusters and low but flavorsome yields.

From this exceptional site, our aim is to create an age-worthy Pinot Noir of great depth and color, enabled by extremely small berries and a high skin-to-juice ratio. DuNah was our first pick of the vintage on September 24. Just over 3 tons of Pinot clones 115, 667, and Pommard were harvested during an early morning pick, with the crew wearing headlamps in order to deliver the fruit before sunrise for ideal processing.

The clusters required minimal sorting and were de-stemmed into an open-top modified dairy tank, with most berries still fully intact. The fruit was cold-soaked for several days, and the must had a fresh, peppery aroma from early on in its ferment. The tank was drained and pressed at 1°Brix, with the balance of sugar fermenting in barrel to contribute mouthfeel and complexity. The lot was comprised of eight barrels with Remond as the defining cooperage. Both primary and malolactic fermentations were completed naturally, without commercial inoculations.

The 2011 exhibits an effusive bouquet of ripe raspberry, fraise du bois, and red rose. Aromatics progress in the glass to dried lavender and bark. A silky entry leads to a beam of red fruit on the palate. Fresh strawberry and rhubarb are supported by a finely textured mouthfeel and an earthy note. Firm tannins build toward the late palate, balanced by a slate-like minerality. A delicate finish recalls the fruit of the bouquet with lingering spice. Reminiscent of a Pommard, the wine shows fine varietal character and will appreciate with age.



APPELLATION	Russian River Valley
CLONES	Pommard, 115, 667
FERMENTATION	Open-top fermentor, native primary and secondary ferments
AGING	10 months in French oak barrels
ANALYSIS	Alc. 13.3%/pH 3.4/ TA 0.72g/100mL
PRODUCTION	177 cases
SUGGESTED RETAIL	\$50