



# 2010 RESERVE PINOT NOIR

HARVEST: SEPT. 10, 2010

AGING: TEN MONTHS

STORAGE: FRENCH OAK (50% NEW / 50% 2ND FILL)

ALCOHOL: 13.2 % BY VOLUME

STYLE: DRY RED WINE

SUGAR CONTENT: 5.3 g/l

## VINEYARD:

Crafted entirely from Pinot Noir clone 667 grown on the premium bench land of the Wismer Vineyard. All fruit was thinned and underwent extensive leaf pulling to promote greater concentration and to lessen the probability of downy mildew. The resulting wines from this vineyard are typically more concentrated and have ripe flavours and abundant structure

## VINTAGE:

The 2010 vintage was one of the hottest recorded growing season in history along the 20 Valley Escarpment bench. Moderate temperatures in spring led to hot, (almost California-like) growing conditions throughout the summer. This put pressure on the vines, producing grapes with nicely balanced chemistry and great intensity at harvest. After a challenging vintage like 2009, this high quality vintage was welcome.

## WINEMAKING:

All grapes for this wine were harvested in early September at 22 brix, three and half weeks ahead of the previous Pinot Noir harvest (2009). After being sorted and destemmed, whole berries were permitted to cold soak. After resting for 2 days, the fruit was inoculated to start the alcoholic fermentation. During fermentation the cap, was punched down by hand twice daily until being pressed off after nearly a month on the skins. The wine was then settled before being gently racked to French oak barrels for 10 months of aging, 50% new 50% second fill. During its time in barrels the wine went through malolactic fermentation to create a rounder, fuller mouthfeel.

## TASTING NOTES:

This robust Pinot Noir exhibits aromatics of Damson plum, violet, black tea and forest floor. The palate is vast with waves of black cherry, dried raisin, smooth cigar smoke, leather and spice. This Pinot Noir drinks great now on its own or matched with everything from red meat dishes to game fowl or even barbequed salmon. Drink now or cellar up to 2020.



2010 RESERVE PINOT NOIR  
REGULAR PRICE - \$44.95 per bottle  
CLUB PRICE - \$40.95 per bottle

# IN THE CLASSROOM, PINOT NOIR 101

## THE ORIGINS OF PINOT NOIR

Pinot noir is perhaps the oldest cultivated variety of the genus *Vitis*. It is thought to be the cultivated vine described by Roman authors in the first century. By the fourteenth century it was known by several names—including Pinot—in different growing regions in France.

Pinot Noir throughout time had appeared to be genetically unstable and would establish new clones which resulted from natural mutations. Certain clones were selected by growers who were attracted to their unique fruit color or shoot growth. Within Pinot Noir vineyards, it is not uncommon to find one or more vines with a single shoot that has characteristics quite unlike the others on the same plant. Depending on the type of mutation that has occurred, certain characteristics may or may not be maintained when buds from the shoot are used to propagate new vines. However, if all buds on the new vines display the same attributes that were present on the original shoot, then a new clone or variety is born. Pinot Blanc, Pinot Gris, and Meunier are all descendants of Pinot Noir. Each differs from its parent in various ways, most notably in fruit color, and in the case of Meunier there are copious amounts of white hairs on the shoot tips. These varieties differ in fruit flavour and wine aroma that sets them even further apart from Pinot Noir.

## PINOT NOIR AND ITS REGIONAL ALIASES

There are numerous synonyms for Pinot Noir and each of the mutations that have become known as varieties. This is to be expected given its seven centuries of regular cultivation in the Old World and subsequent movement to several other wine grape-growing countries. It is not uncommon for Pinot Noir to be known by several different names in various growing regions of France as well as in other countries. This means as you travel the world you may enjoy a glass of Pinot Noir unknowingly, even as referred to by alias. Below you will find a selection of synonyms of these names in use around the world.

- *In France, Pinot Noir is known as variations of the following: Pineau de Bourgogne, Franc Pineau, Noirien, Franc Noirien, Salvagnin, Morillon, Auvornat, Auvornaut noir, Plant Doré, and Vert Doré.*
- *In Germany it is called Burgunder blauer, Blauer Spätburgunder, Clävner, Blauer- Klävner, Schwarzer Riesling, Möhrchen, and Schwarzer Burgunder.*
- *In Italy, it is known as Pinot Nera.*
- *In Austria, Blauer Nürnberger.*
- *In Hungary, Nagyburgundi.*



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# PINOT NOIR or DRY RIESLING

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## & FRENCH LENTILS, ROASTED ROOT VEGETABLES WITH A AVOCADO DRIZZLE

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*A simple meal with a great mix of textures. The toothy lentils, the crunch of the apples and almonds, the tender flesh inside the roasted veg, and the creamy avocado drizzle. Extraordinary! - Serves 2*

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### INGREDIENTS:

- 1/2 cup French lentils
- 2 small sweet potatoes, sliced into small wedges
- 2 carrots, julienne style
- 2 parsnips, julienne style
- 3 small beets, cut into small wedges
- 2 tbs. extra-virgin olive oil
- 1/2 Honeycrisp (or similar) apple, thinly sliced
- 1/3 cup chopped toasted almonds
- 1 avocado, pitted
- 3 tbs. Greek yogurt
- 2 tbs. lime juice
- salt and pepper
- parsley, for garnish



VEGETARIAN FRIENDLY RECIPE

### DIRECTIONS:

Lentils can be purchased canned pre-hydrated, or dry. When using dry lentils, soak overnight in water. Before starting recipe drain lentils and rinse in cold water.

Preheat oven to 400.

Bring a small pot of veg stock to a boil. Cook the lentils for about 25 minutes, until they're tender, but not broken. Drain lentils of water and dress with butter, salt and pepper.

Spread the vegetables on a baking sheet. Drizzle with olive oil and season with coarse salt and freshly ground pepper. Roast in oven for 35-40 minutes, or until everything is tender and roasted.

In the meantime, place the avocado, yogurt and lime juice in a small food processor. Puree until smooth and creamy.

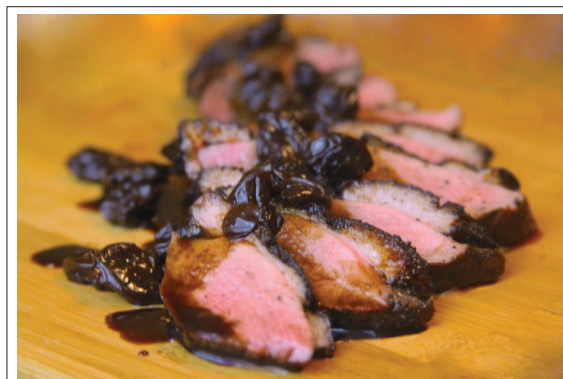
Arrange the lentils on two plates and top with the roasted veggies, apple slices and toasted chopped almonds. Drizzle with avocado cream and garnish with parsley!

# RESERVE PINOT NOIR

## & SMOKED COFFEE CRUSTED DUCK BREAST WITH BALSAMIC-CHERRY REDUCTION

### INGREDIENTS:

- 1/2 cup dried tart cherries
- 1/2 cup balsamic vinegar
- 1/4 cup orange juice
- 2 tbsp. smoked coffee
- 1 tbsp. cocoa powder
- 1 tbsp. Domino pourable brown sugar
- 1/2 tbsp. Kosher salt
- 1/4 tsp. ancho chile powder
- 2 (7.5 oz) boneless duck breasts



### DIRECTIONS:

Prepare grill for 2-zone cooking, placing pre-heated charcoal briquettes on one side of the charcoal grate to create a hot and a cool side. Replace the main cooking grate and close the bottom vents.

Place a small saucepan on the hot side of the grill and add the cherries, balsamic vinegar, and orange juice to the saucepan. Allow the mixture to simmer for approximately 10 minutes until reduced by 2/3. Remove and set aside.

Add 3-4 chunks of your favorite smoking wood to the charcoal, cover the grill and adjust the bottom vents to bring the temperature to 250 degrees.

As the grill comes to temperature, combine the smoked coffee, cocoa powder, brown sugar, salt, and ancho chile powder in a small bowl and blend well.

Using a sharp paring knife, make 3-4 vertical and horizontal cuts through the fat side of the duck to make a crosshatch pattern, being careful not to cut into the meat. Season both sides of the duck breasts liberally with the smoked coffee and cocoa dry rub. Set a cast iron skillet on the hot side of the grill and place the duck breasts on the cool side of the grill. Cover the grill and allow the duck breasts to smoke until they reach an internal temperature of 115 degrees, approx. 20 minutes.

Once the duck reaches 115 degrees move them to the cast iron skillet fat side down. Allow the duck to cook until most of the fat has rendered and is crisp, approximately 3-4 minutes. Turn the duck and cook for another 2-3 minutes until it reaches an internal temperature of 130 degrees for medium-rare.

Remove the duck from the skillet and set on a cutting board skin side up. Remove the skillet from the grill and set the saucepan with the balsamic-cherry reduction back on the grill to warm as the duck rests.

Allow duck to rest for 5 minutes, slice and serve with the balsamic-cherry reduction.

### - SMOKED COFFEE DIRECTIONS -

Preheat 2-3 charcoal briquettes. Place briquettes in a small pile on one side of the grill's charcoal grate and top with a handful of your favorite smoking wood chips (pecan is preferred for this recipe). Replace the grill's main cooking grate on the grill. Place ground coffee in a small heat resistant dish and place on the main grill grate on the opposite side of the charcoal.

Cover the grill with the vent directly above the coffee. Allow the ground coffee to cold smoke for 2 hours, stirring periodically until it has taken on a smoky aroma.

Remove the ground coffee from the grill, place it into a coffee grinder, and grind into a fine powder. Place smoked coffee into a container and seal the top. The ground coffee is ready to use at this point, though letting it sit for 5-7 days will allow the smoke flavor to mellow.