

FORMAL TASTING 4: INTERNATIONAL *The Great Pinot Noirs of the World*

Wine #	Producer	Wine	Vintage	Analysis			Viticulture							Winemaking									
				Alcohol	Acidity g/litre	pH	Viticulturist	Region	Vineyard Location	Soil Type	Vine Age Years	Trellising	Canopy Management	Yield tonnes/Ha.	Winemaker	% Whole Cluster	Pre Fermentation Maceration	Yeast	Fermentation Peak Temp and Time	Cap Management	Oak Type	Oak Maturation Regime	Filtration
1	De Bortoli	Reserve Release Pinot Noir	2007	13.0%	6.1	3.47	Rob Sutherland	Yarra Valley	Estate Vineyard. Clones MV4 and MV5	mineral clays over mudstone	36	double guyot, VSP	shoot thinned, two trims	4	Steve Webber, Sarah Fagan	100% whole berry	5 days at 15°C	indigenous	34°C, total time on skins 22 days	pump over during fermentation to 1Be then one punch down per day for 3-4 days	French, 35% new	11 months	nil
2	Au Bon Climat	"Isabelle" Pinot Noir	2006	13.5%	6.1	3.72		California selection							Jim Clendenen	0%	3 days	Assmanhuasen	30°C, 14 days total ferment	punch down twice a day	French, 100% new	20 months	nil
3	Muddy Water	Hares Breath Pinot Noir	2007	13.5%	5.4	3.7	Miranda Brown and Belinda Gould	Waipara	Hares Breath Vineyard	calcareous clays	6	spur pruned, VSP	shoot thin, leaf pluck	5.2	Belinda Gould	0%	5-7 days	indigenous	30-32°C, 9 days fermentation	up to 3 punch downs per day	French, 35% new	16 months no racking	nil
4	Domaine Camille Giroud	Chambertin Grand Cru	2006					Cote de Nuits	2 sources in Chambertin		50				David Croix		5-6 days at 12-13°C	indigenous	total maceration 14 days	5 times per day	French, 50% new	16 months then racked to tank for a few months	nil, no fining or filtration
5	Felton Road	Pinot Noir Block 5	2007	13.8%	6.0	3.51	Gareth King	Central Otago	Elms Vineyard Bannockburn	Waenga series, fine sandy loam with dendritic calcium carbonate overlying gravels	14	double guyot, VSP	shoot thin, green harvest, minimal leaf pluck eastern side	3.1-3.8	Blair Walter	20%	8-11 days	indigenous	32°C, 5 days ferment	hand plunged up to 4 times per day	French, 3 yr air dried, 38% new	4 months then racked to 3yr old barrels for 11 months	nil, no fining
6	Littorai	Mays Canyon Pinot Noir	2006	13.9%	5.8	3.56	Sue Bass	Russian River Valley	Porter Bass Vineyard	Hugo gravelly loam	8	double guyot, VSP	trimmed, light leaf pluck on eastern side	5	Ted Lemon	10%	5 days	indigenous	85°F for 3 days	combination punch down and pump over	French, 40% new	16 months no racking	nil
7	Domaine Jacques Frederic Mugnier	Nuits St George Premier Cru, Clos de la Marechale	2006					Nuits St George	Clos de la Marechale		45 (average)												
8	Elk Cove Vineyard	Reserve Pinot Noir	2006	14.9%	5.6	3.68	Travis Watson	Northern Willamette Valley, Oregon	Mount Richmond, La Boheme, Roosevelt Vineyards	sedimentary Willakenzie soils, uplifted hillsides of old ocean sediment	10-25	double guyot, VSP		4.5	Adam Campbell	0%	5 days at 10°C	D254	30°C, 15 days total on skins, pressed at dryness	punch down twice a day	French, 80% new	10 months no racking	nil
9	Ata Rangi	Pinot Noir	2007	14.0%	6.0	3.55	Gerry Rotman/ Clive Paton	Martinborough	Martinborough	alluvial gravels	15-28	VSP and Scott Henry	2500-4000 vines per hectare, 60% leaf removal post flowering	1.3	Helen Masters/ Clive Paton	0%	8-10 days at 10°C	indigenous	32-33°C total time on skins up to 27 days	gentle pump over first 2 days, hand plunged 3 times per day during peak then once per day	French, 25-30% new		nil
10	Comte Armand	Volnay	2006					Volnay	2 climats, "Les Famines" and "Les Grand Champs"	both climats limestone/clay with between 5% and 20% limestone	15-70	single guyot and cordon royat	biodynamic			15-20%							