

osuae Mines

2010 "The Shop" Carneros Pinot Noir

2010 was a somewhat perplexing season. Mild through the entire summer, one very intense, short heat wave at the end of August, then mild again through most of harvest. Some vineyards were completely lost in that one heat spell, because they were not acclimatized to hot weather, having enjoyed such a cool summer. But there was no rhyme or reason to this—curiously, the variety that was hit the worst was Zinfandel, while Pinot Noir escaped unscathed. Go figure. Early on, I was not that impressed with my Pinot Noirs. They seemed solid, a touch less intense than the 2009s, good but not great. But some time during the winter, they blossomed and turned into the most aromatic, pure, graceful Pinots of my career to date. We winemakers always say that Pinot Noir changes a lot as it ages, but this was a surprise even to an old timer like me.

The Shop has always been a wine that is meant to be serious and fun in equal measure. It has a tendency to be big and bold—which is not necessarily a problem but I often wish it could be a little more charming. The 2010 I think strikes just the right balance between richness and grace—juicy on the palate, an alluring freshness in the aromas. Dark fruited, to be sure, but also lively and just plain yummy. The longer I'm in this winemaking game, the more I want wines that taste just like this. 410 cases.