## BRACK MOUNTAIN WINE COMPANY

Brack Mountain Wine Company is located in Sebastopol, California and their Enos Estate Vineyards and wine cave is located in the Dry Creek Valley, Healdsburg, California. Dan Fitzgerald & John Harvey craft multiple labels (Bench, L'Oliveto, Cyprus, Daniel), from esteemed vineyard sites in Sonoma County using old world methods (picking vineyards at lower brix, low temperature fermentations using indigenous/vineyard yeasts, and aging in neutral French oak).



Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

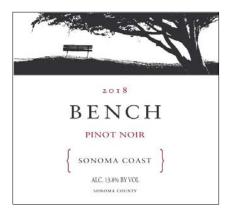
Founded in 2008 by Jason Enos and Chris Fitzgerald, Brack Mountain Wine Company immediately took a unique approach to creating wines (creating multiple labels and diversifying their holdings to over 30 long term vineyard contracts). This partnership coupled Jason's experience in business and hospitality with Chris' vast vineyard holdings and connections in Sonoma County.

Winemakers, Dan Fitzgerald & John Harley sit confidently at the helm of Brack Mountain's production. They bring decades' long experiences at such esteemed houses as Williams-Selyem, Coldstream in Yarra Valley, Arcana, Robert Sinskey Vineyards, etc., but together create a unique voice at Brack Mountain. In 2012, they moved their winemaking into a state-of-the-art facility in Sebastopol (with neighbors like Flowers & Chassuer) and took autonomous control over all aspects of their production.

## Bench



## Pinot Noir



Varietal/Blend: Pinot Noir Farming Practices: sustainable

**Vineyard**: selection primarily from a single Russian River Valley vineyard with small lots added from Carneros and Petaluma Gaps

Soil: gravel and clay

Year Vines Were Planted: varied

**Yeast**: ambient

Fermentation: 66% destemmed to open-top fermenters / 33% added to tank as whole clusters / 5-day cold soak followed by spontaneous fermentation / pressed before dryness

Malolactic: spontaneous malolactic in barrel Maturation: 11 months in French oak barrel (30%

new) Sulfur: yes Alcohol: 13.8%

**Acidity**: 3.63 pH // TA 0.65 g/L

Fined: no Filtered: yes

**Country**: United States **Region**: California

**Subregion**: Sonoma Coast

"Bench Pinot Noir is deep ruby red in the glass, the nose is full of dark berry fruit, hints of rose petals and baking spices. The texture is silky and richly opulent with black cherry, ripe fig and cedar wood rounding out a long, seamless finish."

Winemaker's note

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