

## 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).



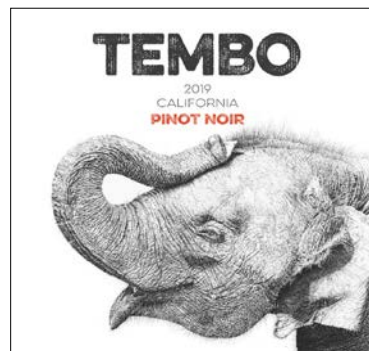
Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

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.

# Tembo

## Pinot Noir



**Varietal/Blend:** Cabernet Sauvignon  
**Farming Practices:** sustainable  
**Vineyard:** Herring Vineyards  
**Elevation / Exposure:** varied  
**Soil:** sand and loam  
**Year Vines Were Planted:** varied  
**Yeast:** ambient  
**Fermentation:** 66% destemmed without crushing and gravity fed to tank / 33% whole clusters placed in tank / after 5-day cold soak spontaneous fermentation was allowed to begin / pressed before dryness  
**Malolactic:** spontaneous malolactic in barrel  
**Maturation:** 11 months in French oak barrel (25% new)  
**Sulfur:** yes  
**Alcohol:** 12.8%  
**Acidity:** 3.58 pH // TA 0.63 g/L  
**Fined:** no  
**Filtered:** yes  
**Country:** United States  
**Region:** California  
**Subregion:** Clarksburg

“Bright magenta/purple in the glass, the nose opens up with surprising coastal characters of red fruit, ripe fig and a little peppercorn. The palate is bright, with good mid-palate weight and a polished tannin profile. More flavors of fig jam, cranberries and a little gamey charcuterie round out a mouth watering finish.”

Winemaker's note

**Proceeds from the TEMBO project are donated directly to the Tsavo Trust in Tsavo, Kenya ([tsavotrust.org](http://tsavotrust.org))**

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