

SIGNATERRA



PINOT NOIR

BELLA LUNA VINEYARD  
RUSSIAN RIVER VALLEY

2009

DEMETER CERTIFIED BIODYNAMIC

ALC. 13.8% BY VOL.

# Bella Luna Vineyard

## Pinot Noir

### Russian River Valley

Elegant. Confident. Graceful.

Our Bella Luna Pinot Noir from the Russian River Valley is a signature wine. The individuality of the vineyard, the fingerprint of the vintage and the acumen of the winemaker are joined in each bottle. Expressing the marks of these three forces - earth, nature, and man - is fundamental to our mission, our philosophy and the wine we call Signaterra.

#### Winemaker Notes

**Earth:** This vineyard produces superlative pinot noir grapes.

Tucked against a grove of redwoods, it is one of the more 'cool climate' vineyards in all of Russian River. Only eight and a half miles from the coast, Bella Luna's complex Goldridge soils and consistent slope produce grapes that ripen slowly and evenly. It is planted to pinot noir clones 115, 667 and 777. In 2008, the vineyard was farmed using high level sustainable farming practices and in it's final transitional year before official Demeter Biodynamic® certification.

**Nature:** Bella Luna has clear marine influences. Soft fogs from the Coast brush across Bella Luna on their way to rest in the Russian River Valley. This keeps temperatures mild, a good 7-8° F cooler in the summer than in inland locations and helped guard against the erratic temperature swings and hot spells that can affect more easterly Russian River locations. There is also little variance in temperature from day to night at Bella Luna. This allows acidity to develop gradually and consistently in the grapes throughout the night hours - making for complex and well developed grapes at harvest.

**Man:** We handled this wine with great tenderness and care and minimum intervention. The grapes were hand harvested at night in cool temperatures to keep the sugars intact and the fruit fresh. Instead of crushing, the pinot noir was gently destemmed keeping the whole berries undamaged. The fruit and juice were gravity fed into open topped fermenters and cold soaked for five to six days to extract color and red cherry aromas. Native yeast fermentation gives this wine an extra layer of complexity, adding earthy aromas and gentle tannins. While it is nerve racking to depend entirely on native yeasts, the seamlessness of the wine is well worth the risk. Finally, the wine underwent concurrent spontaneous malolactic fermentation over a four month period.

Pruning Technique	Cane
Harvest Date	September 10, 2009
Bottling Date	March 22, 2011
Release Date	November 11, 2011
pH	3.59
Total acid	.63
Alcohol	13.8%
Time in Oak	18 months
Type of Oak	100% French oak 35% new barrels
Yield	2.52 tons per acre
Production	1291 cases

#### Tasting Notes:

The 2009 growing season was cool in the Russian River Valley, which translated to intense red fruit and spice characteristics in the wine. A lush, nuanced and thoughtful Pinot Noir, the wine has an unusually low alcohol which allows for a greater expression of the Green Valley AVA characteristics. Soft, chalky tannins combine with bright acidity to create a full mouthfeel that lingers on your palate. Our 2009 Signaterra Pinot Noir marks the first vintage that dons the Demeter Certified Biodynamic label.

SIGNATERRA  
BENZIGER

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