

**2009**  
**TF Pinot**  
*Carneros,*  
*Napa Valley*

*100% Pinot Noir*

Alcohol – 14.1%  
TA – 5.4 g/L  
pH – 3.6



Chef Tyler Florence and the Michael Mondavi family, long-time Napa Valley vintners, share a passion for pairing food and wine. Now Tyler has teamed up with Rob Mondavi, fourth generation winemaker, to craft three Limited-Production wines: Cabernet Sauvignon Reserve, Pinot Noir, and Zinfandel. These wines are sourced from exceptional California vineyards where each varietal takes on world-class character and quality.

#### **Vintage 2009**

---

The 2009 vintage in Napa was mild throughout the growing season with minimal frost in the spring and relatively few hot days in the summer and fall, allowing for long, slow ripening. Late October showers presented challenges, but patience and careful monitoring of the vineyards enabled us to work around the rains and harvest at optimum maturity.

#### **Vineyards**

---

For TF Limited-Production Pinot Noir, Tyler and Rob looked to the Gallery Vineyard at the base of Prayer Mountain on the property surrounding the Michael Mondavi Family Estate in the Carneros district at the southern tip of Napa Valley. This spot, cooled by breezes and fog from San Pablo Bay, is ideal for Pinot Noir, a varietal that likes to develop slowly and steadily over a long growing season. Our vineyard here is planted to a wide range of top-quality Pinot Noir clones that develop pure expression of this remarkable terroir.

#### **Winemaking**

---

After fermenting the juice in small open-top stainless steel tanks and punching down by hand, the wine was aged in 100% French oak barrels to impart the clove-like spiciness that rounds out the bright red fruit and balanced acidity.

#### **Tasting Notes**

---

Our 2009 TF Pinot Noir is bright and juicy, bursting with red berry fruit and elegance. It is best when paired with lively ingredients – found in a dish like Tyler’s Pan Roasted Pork Chops with Crispy Prosciutto, such a simple and delicious meal.