

2009 Pinot Noir

McIntyre Estate Vineyard, Santa Lucia Highlands

Vineyard & Winemaking:

Farmed Sustainably, SIP Certified

{baker & brain} was built on the idea of finding and working with the best, most eco-friendly grape farmers in California. In this category of growers, there is no one more outstanding than Steve McIntyre. Steve founded the Central Coast Vineyard Team, an organization focusing on promoting sustainable farming, and his estate vineyard in the Santa Lucia Highlands is as perfect as a Pinot vineyard gets. Moderate heat with high winds, cool nights, and ridiculous attention to shoot positioning, fruit thinning, and yield make this vineyard an incredible spot for Pinot Noir. The 2009 pick was the cleanest we've ever seen - not a leaf, bug or damaged grape to be found. We destemmed the fruit to bins, punched down the cap three times daily and then pressed to 100% French oak. We used a new CADUS barrel for half the wine, while the other half went to older French cooperage. The wine was aged there for 10 months, before being bottled unfiltered and unfiltered. This wine practically made itself, and we let it.

Bottling analysis: pH: 3.58, TA: 6.4, ALC: 14.5

Tasting Notes:

This wine is very dense and expressive for Pinot Noir. Matt thinks familiar roasted walnut and coffee notes support and deepen the full ripe red fruit aromas. Josh noted that rich red and black cherries fill the mouth like a huge bite of cobbler. Oops, you have some massive flavor on your face...down a bit... now you got it. A bit of air contact also brings out some complex clove and soil characters in the glass. This is a high impact wine, like a punch in the face without the swelling. The well balanced acidity and fresh aromas however, make it a very food friendly

bottle. Match with grilled lamb, pork tenderloin, short ribs or any other savory rich foods that I may desire while eating over at your place.

*Patient Consumer: Cellar in a cool dark environment for 1 to 7 years and decant.

*Thirsty Consumer: Please allow the wine to rest for at least 2 months after receiving shipment and decant for 1-2 hours. Helmet with face shield advised.

Cases produced: 65 Availability: A FEW CASES
LEFT...

2008 Syrah

Paragon Vineyard, Edna Valley

Vineyard & Winemaking:

Farmed Sustainably SIP Certified

Paragon Vineyard in the Edna Valley is one of our favorite cool-climate Syrah sites on Earth. Fruit from the best block in the vineyard was harvested for {baker & brain} in mid October after a long growing season. 75% of this lot went directly to bins for fermentation, while 25% was laid in the sun to further dry for another 4 days; these sun-dried clusters were added to the active fermentation whole-cluster. The cap was punched down three times daily and then pressed at dryness into 100% new French oak. The wine matured in these new French barrels for 12 months before being transferred to older French wood for an additional 6 months in order to soften and blend the powerful fruit and oak flavors. The wine was then bottled unfinned and unfiltered, a bold move for a brand new label that definitely paid off.

Bottling analysis: pH: 3.6, TA: 5.9, ALC: 14.9

Tasting Notes:

This wine is very dark... so dark that if you stare for too long, you may fall in and become lost. Matt feels that the nose is reminiscent of a blueberry and blackberry smoothie being blended in a butcher shop. Josh thinks the dense core of rich, ripe fruit gives way to dry aged beef and black olive tapenade in the mouth. They both agree that the finish is extremely long with lingering soft tannin, ripe fruit, earth and graphite... a finish that lasts damn-near forever. This wine matches well with steak, beef, burgers, and other heavy, flavorful, heart-burn causing, artery clogging foods.

*Patient Consumer: Cellar in a cool dark environment for 1 to 3 years and decant prior to drinking.

*Thirsty Consumer: Please allow the wine to rest for at least a month or two after receiving shipment and decant for 1-2 hours prior to staring too long and falling in.

Cases Produced: 50 Availability: SOLD OUT

2009 Grenache

Alta Loma Vineyard, Monterey County

Vineyard & Winemaking:

Farmed Biodynamically

Josh and Matt feel that many of California's red wines overpower lighter foods and they decided to make an alternative. The resulting Grenache is delicate, sensual, floral, and exactly what they wanted. The Alta Loma Vineyard is farmed biodynamically using ultra sustainable methods. Now, some people think biodynamic farming is voo-doo. We do too (Josh especially). But we also think it can really work (Matt especially). We picked the fruit just as it reached maturity and de-stemmed the clusters into two small bins, punching them down gently twice a day throughout fermentation, while

being mindful of the ultimate beauty and fragility of this wine. The must was then pressed to older French wood as Josh and Matt simply sat back and watched this wine take shape.

Bottling analysis: pH: 3.55, TA: 6.4, RS: 0.0, ALC: 14.5

Tasting Notes:

This is a great wine for lunchtime quaffing, or to match with lighter fare such as fish, chicken and salad. This wine reminds Josh of his first frolic in the back seat of his mom's car with characteristics of perfume, leather and a slight awkwardness. Matt feels the delicate strawberry and raspberry pie nose contains elements of a day old poker game, some tobacco, some smoke. They both feel the flavors are delicate and unique, a true expression of the vineyard's terroir.

*Patient Consumer: Cellar in a cool dark environment for 6 months to 2 years and decant prior to drinking.

*Thirsty Consumer: Please allow the wine to rest for at least a month or two after receiving shipment and decant for 30 min prior to confirming the presence of female necks and poker games.

Cases Produced: 50 Availability: SOLD OUT

2009 Syrah + Grenache

Monterey County

Vineyard & Winemaking:

Farmed Organically & Biodynamically

To create this wine approximately 40% of our Le Mistral Vineyard Syrah was blended with 60% of our Alta Loma Vineyard Grenache right after primary fermentation and pressing. The components were put through

secondary fermentation together in order to achieve a seamless blending of flavors. Neutral oak was utilized to showcase the union of two unique and expressive fruit sources. This Rhone style blend was fermented bone dry and achieved complete secondary fermentation. The resulting blend was then bottled unfinned and unfiltered after 10 months of barrel age.

Bottling analysis: pH: 3.58, TA: 6.1, ALC: 14.6

Tasting Notes:

Right now this wine is lean and angular but it will soften and gain weight over time, like it just got married. The aromatic berries and lavender characters support fresh mineral acidity on the nose. In the mouth, Josh feels the balance of light soft tannin and fresh lean fruit make for a real conversation piece. Matt is impressed by the fact that this wine reminds him of the bottles he and Mel enjoyed in the Rhone Valley of France, but thankfully it lacks the pungent aromas and flavors of horse feces.

*Patient Consumer: Cellar in a cool dark environment for 2 to 5 years and decant prior to drinking.

*Thirsty Consumer: Please allow the wine to rest for at least 4 months after receiving shipment and decant for 1-2 hours prior to reveling in a great Rhone style blend that is 100% excrement free.

Cases Produced: 50 Availability: SOLD OUT
