



FOTINOS

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www.fotinos.com

Greek odyssey: grower-turned-vintner puts Fotinos Pinot Noir on the map

Napa, CA - A gold medal from the San Francisco Chronicle Wine Competition marks the apex of a 40-year journey for grower-turned-vintner George Fotinos. His 2005 Fotinos Vineyard Pinot Noir was recently awarded a 2009 gold medal for Pinot Noirs - \$35 and over. The Chronicle judging is the world's largest competition of American wines.

Fotinos Vineyard cultivates exclusively Pinot Noir grapes on 20 family-owned acres in the heart of California's Carneros wine region. The land yields fruit that is prized by major Napa Valley labels; George was a contract grower before bottling his debut Pinot Noir in 2003. It sold out—as did the 2004 release.

“Over the years, I made wine for personal enjoyment with family and friends, so I knew we had good fruit and could produce an exceptional wine on our own,” says George. “Bottling under our family name allows me to acknowledge our heritage and carry on the Fotinos legacy. My daughters and sons-in-law were eager to be a part of this family wine project that will become an important part of the lives of our grandchildren as well.”

George remains first and foremost a farmer, a steward of his land and heritage. His father Christos immigrated to the US in 1910, and was George's first teacher in the art of viticulture and the science of sustainable farming. “Respecting the land which gives so much back to us is paramount to our philosophy of farming,” he says.

Since purchasing the land in 1969, George has minimized herbicides, used organic fertilizers and maintained year-round cover crops to prevent erosion and deliver nutrients to the vines.

“Having healthy soil and using various organic cover crops over the years gleans more balanced flavors in the fruit, and ultimately, more complex flavors in the wine. Taking care of our vines and the native wildlife on our land reflects our love of nature and appreciation for the bounty of our harvest.”

Fotinos Vineyard is a member of the Carneros Wine Alliance, and stands in proud company with three other Carneros Pinot Noir producers whose wines won Chronicle gold medals.

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The Fotinos legacy—and future—are embodied in the bottle's label. It displays a 2,500-year-old Greek coin depicting Artemis, goddess of the forests and the moon. The dolphins surrounding her profile are in honor of four Fotinos women: George's wife of 46 years, Vivian, and daughters Angela Fotinos Koros, Margaret Fotinos Morearty, and Elaine Fotinos Burrell.

George's daughters and their husbands Ted Koros, Mike Morearty, and Jim Burrell are actively involved in Fotinos Vineyard business today.

WINE FACTS

Fotinos Vineyard 2005 Pinot Noir

PROPRIETORS:	George & Vivian Fotinos
WINEMAKERS:	George Fotinos Mark West, Consultant
RELEASE DATE:	February 1, 2008
CASES PRODUCED:	300
GRAPE SOURCE:	100% Estate grown Pinot Noir , 100' elevation, Napa Carneros Average Age of Vines – 17 years Clones – Dijon 115, Pommard and Calera Selection
VINEYARD SITE:	Napa Carneros, Old Sonoma Road, south of Buhman Creek.
DESCRIPTION:	The 2005 Fotinos Vineyard Pinot Noir is an elegant wine with aromas of raspberries, cherries, fresh herbs and a light touch of toasty oak. The fruit flavors are integrated with spice notes, balanced acidity, a silky mouth feel, and a long, pleasant finish.

TECHNICAL NOTES:	Harvest Date: September 21, 2005 Brix at Harvest: 25 degrees Bottled: August 9, 2006 Tons/Acre: 4 Alcohol: 14.0% pH: 3.78 Total Acid: 6.2g/L No Filtration
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AGING:	11 months on Taransaud French barrels, 50% new.
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