



2007 Pinot Noir - Estate Grown
(Russian River Valley)

Our Estate Vineyard is located in the southwest corner of the Russian River Valley of Sonoma County and is planted with approximately three acres of premium Pinot Noir clones. The vineyard is a mix of Dijon, Pommard, Swan and Calera clones. The hilltop vineyard receives 180-degree sun, when available, and cool breezes wafting in from the ocean. This combination of morning fog, warm sun and cool wind is ideal for fruit to develop full, complex flavors while retaining acidity. In 2005, fruit production was slightly more than two tons to the acre. Thinning of grape clusters early in the season yielded lower tonnage but increased the quality of the fruit.

The grapes were carefully sorted at the vineyard and again at the winery. The whole clusters were then crushed and destemmed so that the fermenting must was a combination of slightly crushed and whole berries. The must was cold-soaked in a small open-top tank for 72 hours. After three weeks of fermentation, the wine was pressed and racked to French oak barrels, 50% of which were new. The 2007 Pinot Noir spent 18 months in oak before being bottled. This is 6 months longer than what we normally do, but we felt the wine would benefit from this extra time.

2007 was a long mild growing season with a particularly late harvest. This is an ideal growing condition for Pinot Noir. The vineyard had a maximum time to develop intense flavors and aromas. The vineyard is noted for a round rich texture with intense aromas of cedar, mushroom and cocoa with bright supple fruits on the palate and long pleasant finish. The wine is enjoyable now but has the body and flavor intensity to age for an additional five years. An ideal with wine with Game, Duck and more seasoned chicken dishes.

Joseph C. Otos – Winemaker

Production: 113 cases
Alcohol content: 14.5%

