

2007 Pinot Noir ~ Los Carneros, Sonoma County Technical Information



Vineyard: Martin Ranch Appellation: Los Carneros, Sonoma County
Varietal Blend: Dijon Clones: 667 (75%) 115 (25%)
Harvest Date: September 6<sup>th</sup> 2007 September 12<sup>th</sup> 2007
Brix at Harvest: 26.1° & 25.8°
Total Acid: .64 g/L & .68 g/L
pH: 3.40 & 3.39
Alcohol: 14.5%
Fermentation / Cellaring: Open-top fermented,

**Fermentation / Cellaring:** Open-top fermented, cellared in a combination of two and three year old French oak barrels for 12 months.

**Bottled Date:** September 8<sup>th</sup> 2008 **Release Date:** March 1<sup>st</sup> 2009 **Cases Produced:** 252

The grapes for this wine come from a small hand tended vineyard in the Los Carneros region of Sonoma County. Each grape cluster is individually selected for quality, to produce an intensely rich and opulent wine.

**Tasting Notes:** Our Los Carneros Pinot Noir continues to surprise because it is very different from the Carneros Pinots that were crafted ten years ago. Full flavors of strawberries with an earthiness and hints of tar and tobacco make this wine seductive and as alluring as those Pinot specimens found across the sea in France. This being California, we are blessed by a long growing season, allowing our Pinot Noir to become fully mature; however, unlike some California Pinot Noirs, we don't hide our wonderful flavors with an abundance of oak. Instead we deploy the same barrel aging practices that we do for our Chardonnay; only using two and three year old French oak to add a beautifully balanced component without adding an oaky flavor.

GOLD MEDAL WINNER – 2009 Sonoma County Harvest Fair GOLD MEDAL WINNER – 2010 San Francisco Chronicle Wine Competition

