



Amber Ridge Vineyard in Windsor is one of our northernmost vineyards. This site produces classic Russian River Valley Pinot Noir, exhibiting rich texture, deep red fruits and baking spice. We source fruit from four distinct blocks, all of which make it into the vineyard designate bottling and each contributing to the complexities of the wine. The upper 667 block produces deep dark berry aromatics, structure and flavors with a touch of mineral. The lower 667 block contributes lush, round, dark fruits. The 115 block adds deep red fruit characteristics with a strong center palate. The 777 block adds elegance and spice.

**AROMATICS:** Savory and enticing. Notes of blackberry, raspberry, green tea and vanilla bean. A touch of red licorice.

**ON THE PALATE:** A soothing amount of rich berries and dense cherry with notes of cola. Soft tones of semi-sweet chocolate and sage excite the senses. All of which leads to a balanced, pleasing and silky finish.

## AMBER RIDGE PINOT NOIR 2007

### VINEYARD DETAILS

**BLOCKS/CLONES  
USED IN THE BLEND**  
667 upper block, 667 lower block, 115 & 777

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**  
667: 11.4 tons, 115: 45 tons, 777: 1.3 tons

**VINEYARD ORIENTATION**  
North/South

**TRELLISING TYPE**  
Bi-lateral cordon

**AVERAGE CROP PER ACRE**  
3.0 tons

**SOIL TYPE**  
Sandy-Clay-Loam and Goldridge

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
9-3-2007

**BRIX AT HARVEST**  
25.2 - 26.2

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
9 days average

**PUNCH-DOWNS PER DAY**  
1 to 2

**TYPE/SIZE OF  
FERMENTATION VESSEL**  
5-ton stainless steel open top,  
5-ton wood open top, 1-ton bin

**TYPE OF  
FERMENTATION APPLIED**  
100% destemmed

### BARREL PROGRAM

**PERCENTAGE OF  
NEW FRENCH OAK**  
48%

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.6%

**PH**  
3.60

**TITRATABLE ACIDITY**  
6.0 g/L

**BOTTLING DATE**  
January 14, 2009

**CASES PRODUCED**  
727 cases

