



Kefer Ranch is owned and managed by Marcy Kefer. The vineyard has 50 planted acres, 20 to Chardonnay and 30 to Pinot Noir. Located in the heart of Green Valley, the site has a superb micro-climate, offering just the right amount of warmth during the day and very cool nights which leads to grapes that produce an intensely red fruited wine with strong natural acidity and focus. We were fortunate to obtain a greater diversity of fruit in 2006 which consisted of six clones: 115, 777, 114, Pommard 5, 2A, and 23.

AROMATICS: Sweet cranberries, pomegranate, fresh raspberries, ripe plum and black cherry dominate the nose.

ON THE PALATE: The front palate delivers succulent Rainier Cherries with a slight cola edge. Ripe raspberry dominates the midpalate with a hint of crème brûlée. All of which harmoniously deliver a creamy, silk-laden finish. Very pretty and elegant like a silk blanket thrown across your tongue.

KEEFER RANCH PINOT NOIR 2007

VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**
115, 777, 114, Pommard 5, 2A, 23

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**
115: 1.2, 777: 3.0, 114: 2.0,
Pommard 5: .8, 2A: 1.5, 23: 1.3

VINEYARD ORIENTATION
East / West

TRELLISING TYPE
Bi-lateral cordon

AVERAGE CROP PER ACRE
2.5 – 3.0 tons

SOIL TYPE
Goldridge and Josephine Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATES
9-11-2007 – 10-10-2007

BRIX AT HARVEST
24.8 – 25.5

COLD-SOAK TIME
5 days

FERMENTATION TIME
8-11 days average

PUNCH-DOWNS PER DAY
1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**
5-ton stainless steel open top tank
and 1-ton bins

**TYPE OF
FERMENTATION APPLIED**
100% destemmed

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
54%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL
14.7%

PH
3.55

TITRATABLE ACIDITY
6.2 g/l

BOTTLING DATE
January 15, 2009

CASES PRODUCED
698

