



Our 2007 Russian River Valley Pinot Noir is a blend of seven vineyards which lie in and around the central part of the Russian River Valley appellation (known as the Santa Rosa Plain). This area gives the wine a spicy red fruit core with a rich, velvety and supple character. The individual lots are all unique, giving the blend a load of complexity. We recommend drinking this wine between 2010 and 2015.

AROMATICS: Aromas of fresh cherry, bright strawberry, kirsch and a hint of rich brown spices and stone fruit offer a forward introduction.

ON THE PALATE: The first sip delivers a complex rush of flavors - rich raspberry, ripe Bing cherries and soft notes of cinnamon saturate and spread evenly around the palate. A slight hint of minerals, supported by soft tones of orange zest and saffras are revealed through the silky finish. While the flavors are intense, it's a balanced and sexy wine.

RUSSIAN RIVER VALLEY PINOT NOIR 2007

VINEYARD DETAILS

VINEYARD SOURCES:

Castaldi, Copain, Nonella, O'Neel, Amber Ridge, Keefer and Koplen

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Castaldi: September 4th

Copain: September 7th

Nonella: October 1st and 2nd

O'Neel: September 10th and 21st

Amber Ridge: September 3rd and 6th

Keefer: September 4th, 6th, 10th and 26th

Koplen: September 25th

BRIX AT HARVEST

23.8° - 27.2°

COLD-SOAK TIME

5 days average

FERMENTATION TIME

9 days average

FERMENTATION TEMP

85° - 89° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

46%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.2%

PH

3.66

TITRATABLE ACIDITY

6.41 g/L

BOTTLING DATES

January 26th and 27th, 2009

