

2007 'SONOMA COUNTY' PINOT NOIR

Release Date:	September, 2008
Harvest:	October 14 th , 18 th , 25 th and 26 th at an average of 25.4 degree brix
Grape Source:	Cornerstone <i>Clones: 23</i> Twin Hill <i>Clones: Dijon 777 and Swan</i> Terra de Promissio <i>Clones: Dijon 115 and 777</i>
Cases Produced:	189
Malolactic Fermentation:	100%
Aging:	Ten months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue
Technical Notes:	Bottled: August 15, 2008 Yield: 2.25 ton/acre average Total Acidity: 6.6 g/L pH: 3.62 Alcohol: 14.1% Unfined
The Vintage:	2007 was nearly perfect for growing grapes which led to a nearly perfect year for making wine (nothings completely perfect). Unusually dull summer days of moderate sunshine and heat kept everything even during the growing season. Then unusual mid 90's heat in the final days of August started to sugar everything up too rapidly. Cooler heads prevailed; those who did not panic were rewarded with cool temperatures in September and October. Longer than usual hang time ensued and unusual wines of unusual quality resulted.
Winemaker's Notes:	Both depth of fruit and a sense of coiled strength are apparent in the aromas of this youthful Pinot, as its dark core of cherry and grenadine is neatly counter-pointed by savory notes of roasted grain, dried orange and tobacconist-shop spice. It is rich in texture, with a sinewy palate-feel and plenty of fruit, firmed by polished tannins. The impression of youth is amplified in the lingering finish, which is a tightly wound mix of sweet pomegranate, red plum, roasted grain, sumac and dried orange. This impressive bottling should reach its peak in another two or three years, but it can be enjoyed with great pleasure already.