



### **2007 PINOT NOIR Marin County**

The vineyard is located in the Chleno Valley in the northeast corner of Marin County. The Petaluma Wind Gap affects the local weather with coastal fog and moderate temperatures that make for a long growing season. The vineyard is a field blend of several Dijon clones, which presents a challenge when it comes time to pick: no two clones ripen at exactly the same time. There is less than 140 acres of Pinot Noir in all of Marin County.

**CLONES:** Heritage clones and various Dijon clones  
**SOIL:** Rocky, clay volcanic  
**YIELD:** Low: 1½ to 2 tons per acre; cordon pruned  
**CLIMATE:** Days typically begin with morning coastal fog which burns off by mid-day and then returns in the evening  
**HARVEST DATE:** October 15, 2007  
**BRIX:** 25.3°

#### **WINEMAKING:**

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ 30% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked before the onset of native fermentation
- ❖ Malolactic fermentation finished in barrel after four months
- ❖ 20% new, 40% once-filled and 40% neutral French oak
- ❖ Aged on the fine lees for eleven months
- ❖ Bottled August 2008

**WINE PH:** 3.68  
**TA:** 6.08 grams/liter  
**ALCOHOL:** 14.3%

**TASTING NOTES:** Ruby color; bouquet of spice, earthy, and red cherry aromas. Pronounced earthiness that is *not* the result of Brettanomyces! The fruit-driven entry opens into a silk-textured mid-palate that ends with a seamless and long finish. This wine is made for aging. That's how I roll.

**CASES PRODUCED:** 138

**RETAIL PRICE:** \$36