



2007 PINOT NOIR SANGIACOMO VINEYARD, SONOMA COAST

The grapes are from the Roberts Road vineyard in the ridiculously cool Petaluma Gap, where coastal fog is *de rigueur*. It pleases me no end to receive Pinot Noir from the Sangiacomo family. They are longtime farmers in Sonoma County, whose grapes I first worked with at Joseph Phelps Vineyards. This wine will entice you with its subtlety. It's not a flashy "look at me!" Pinot. Rather, it will reveal itself slowly, bit by bit. Be patient and you'll be rewarded.

CLONES: Dijon 115, 777 and Swan

SOIL: Cobbled alluvial with bench deposits

YIELD: Very low: less than 2 tons per acre, cane pruned

CLIMATE: Coastal fog in the morning, burning off to sunny days, then cool nights. 2007 had the makings of greatness until the heat ramped up in late-August. Some wineries got spooked by skyrocketing Brix levels and "panic-picked". The only problem was that the grapes weren't ready—seeds were mostly green, skins had not softened, etc. I waited out the warm spell. Sure enough, the blessed fog arrived on September 6 and lasted several days. Brix readings plummeted, the vines recovered, and grape flavors reached their potential.

HARVEST DATE: October 11 and 17, 2007

BRIX: 25.5^o and 25.2^o

WINEMAKING:

- ❖ Picking began at 3AM, clusters were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ About 20% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 3-4 days before the onset of fermentation
- ❖ Native yeast fermentation with native malolactic finishing in barrel
- ❖ ~25% new, 30% once-filled and 55% neutral French cooperage
- ❖ Aged on the fine lees for ten and one-half months
- ❖ Bottled unfinned and unfiltered on August 19, 2008

WINE PH: 3.59

TA: 6.15 grams/liter

ALCOHOL: 14.2%

CASES PRODUCED: 185

RETAIL PRICE: \$42

TASTING NOTES: Ruby color; pronounced spice bouquet with sour cherry/earth aromas. Fruit-driven entry that gives way to firm, acidic mid-palate and lengthy, balanced finish. This wine will evolve in your glass. I used French oak barrels and kept down the amount of new oak deliberately. No Medium-plus toast (Heavy toast? Are you kidding?). I make Pinot Noir for the long haul, my wines are meant for aging.