



### 2007 PINOT NOIR VAN DER KAMP VINEYARD, SONOMA MOUNTAIN

The vineyard is located on Sonoma Mountain in Sonoma County, California at 1200 foot elevation. Martin, Dixie and Ulysses Van der Kamp are true stewards of the land and have the oldest plantings of Pinot Noir in the County. Ulysses says, "...it's easy to grow Pinot Noir, that is, *if you're willing to work twelve hours every day*. He and his father Martin continue to refine their artistry of leaf and canopy management to produce magnificent grapes.

**CLONES:** Heritage clones and Dijon 777

**SOIL:** Volcanic ash and Rhyolite soil

**YIELD:** Low: 1½ to 2 tons per acre; cane pruned

**CLIMATE:** 2007 was a marked contrast to the preceding vintage (which drove me nuts). Budbreak, bloom and set were uneventful, absent of the heavy spring rains we experienced in '06. Summer temperatures were near-normal. The year has the makings for greatness—I did not "panic-pick" during the heat wave of late-August/early-September. On September 6, a huge fog bank lingered for several days, which gave the vines a breather and lowered sugars in this vineyard by nearly two degrees Brix! This permitted flavors to fully develop and rewarded my resolve.

**HARVEST DATE:** September 23 and October 11, 2007

**BRIX:** 25.4°

**WINEMAKING:**

- ❖ Grapes were hand-picked and sorted into ½ -ton macrobins
- ❖ Hand-sorted twice more at the winery, before and after crushing
- ❖ About 35% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 5 days before the onset of fermentation
- ❖ Native yeast and native Malolactic ferments went dry in barrels
- ❖ 30% new, 35% once-filled and the balance in neutral French cooperage from Remond, Sirugue, Francois Freres and Demptos
- ❖ Aged on the fine lees for ten and one-half months then bottled unfinned and unfiltered on August 19, 2008

**WINE PH:** 3.66

**TA:** 6.19 grams/liter

**ALCOHOL:** 14.4%

**PRODUCTION:** 135 cases

**RETAIL PRICE:** \$39

**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. My Van der Kamp Pinots will age for *years* when properly cellared