



Growing Conditions

2007 is already being heralded as one of the vintages of the decade. Here on California's Central Coast, the quality of the grapes and the resulting wines are "simply stellar". Cold winter months kept the vines in dormancy later than normal, delaying budbreak and flowering for a few weeks. Dry, semi-drought conditions and moderate temperatures throughout the summer produced gorgeously small, perfect clusters and berries that were balanced and flawlessly ripe at lower sugar levels. The relatively relaxed state of ripening allowed the fruit additional time to develop more aromatic and flavor compounds. The astounding result was grapes with tremendous concentration of flavors, highly developed tannins and lively acidity. Truly exceptional.

Tasting Notes

Deep, powerfully scented aromas of red/blue fruits, dried wild sage, kirsch fruit intermixed with notions of lavender, earth and spice. The aromas give way to the dense flavor of dark cherries, black currants and dried herbs. This wine displays an abundant texture from the stems, thicker skins, and native yeast fermentation. It needs 1-2 years more of bottle age and then should last for 10-15+ years.

Vivid ruby color. Hypnotic aromas of raspberry and blackberry preserves, cinnamon, potpourri and smoky minerals. Deep, weighty and powerful but energetic, offering fresh red berry and Asian spice flavors, with candied rose and anise notes on the back. Finishes with serious punch and superb clarity. Very spicy and rich pinot. 93 points

Josh Reynolds, International Wine Cellar #147

Production Notes

105 cases produced
Harvested September 29, 2007
100% Pinot Noir, clone 115 (50%) and clone 4 (Pommard) (35%)
3.8 pounds/vine or 2.4 tons/acre
14.6% Alcohol
25% New French Oak
25% Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered