



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

A deep ruby hue with aromas of crushed sweet raspberries, violets, Chinese black tea, wild dried sage and chalky, almost wet stone-like notes. The wine is rich, full-bodied, and multi-dimensional, with superb depth and length, and a remarkable finish. The wine is gorgeously pure. Symmetry is achieved rarely and this wine certainly has it.

The fruit and glycerin levels may be even more impressive in the 2007 Pinot Noir Turner Vineyard. There are fewer nuances in the aromatics, but the wine offers a beautiful blue and red fruit, incense, forest floor, earth, and spice-scented bouquet. Rich, full-bodied, and opulent, more aromatics should emerge with another year or two of bottle age. 91 points.

Robert Parker, *The Wine Advocate* #184

Production Notes

72 cases produced
Harvested October 05, 2007
14.8% Alcohol
33% New French Oak
25% Stem Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered