

2007 Russian River Valley Pinot Noir



True to its place of origin, this Pinot is bold in its bright expression of Bing Cherry and cola flavors. The texture is luscious and a touch of acidity adds grace and elegance. This Pinot has beautiful ruby red tones and great clarity; overall it is a classic Russian River Valley Pinot noir.

92 pts, PinotReport: *"Forward, deep cherry flavors and silky texture make this a great Pinot to sip by itself."*

1 puff, Connoisseurs' Guide: *"full-bodied feel on the palate"*

Detailed Wine Information

Alcohol: 14.5%

Appellation: Russian River Valley

Bottling Date: July 24, 2008

Harvest Date: The vineyards comprising this wine were harvested from September 3 through September 9, 2007, beginning approximately a week earlier than normal but finishing in record time.

Months in Barrel: 10

Release Date: March 01, 2009

Vineyard Notes: We select fruit for our RRV Pinot noir from several small, hands-on growers located throughout the Russian River Valley in order to create a wine that represents our appellation as a whole. The fog-cooled climate and rich alluvial soils of the Russian River Valley provide the perfect conditions for growing Pinot noir. The appellation lies in an area of maximal summer coastal fog incursion providing temperate days and very cool nights resulting in wines with a bright natural acidity and full fruit flavor development due to the slow ripening and long hang times.

Vintage Notes: The 2007 growing season began with a colder than normal winter followed by a very dry spring requiring early irrigation. Cluster formation appeared average at first but unseasonably cool spring weather caused considerable shatter with eventual yields down by 30 to 40%. There were no real heat spells until very late in the season but hot weather at this point caused the Pinot noir harvest to be fast and furious.

Winemakers Notes: After sorting, the grapes were gently destemmed into small, custom designed open top fermenters and kept below 50°F for a five day cold soak. Tanks were then individually warmed to allow fermentation to take place in a timely manner followed by cooling as needed to maintain temperatures below 85°F. Thrice daily pneumatic punch downs took place during the cold soak and fermentation. Once dry, the wine was gently pressed in a membrane press keeping free run and press fractions separate. Malolactic fermentation took place in oak barrels.

