

2007 Pinot noir

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Block 20-23

Vine data: 115, 777, and Pommard clones on various rootstocks.

Harvest Date: 13 & 14 September 2007

Chemistry at Harvest: 23.4 Brix, 3.69 pH,

Vinification: Destemmed, 40% Whole berries, Cold soaked for 5 days, 6 day fermentation with yeast strains RC212 & D254. Aged 20 months in 35% new French oak barrels.

Bottled: 9 April 2009

Chemistry at Bottling: 3.62 pH; 5.9 g/L TA;

Production: 201 cases.

Tasting Notes

Our 2007 Pinot noir shows immensely gratifying aromas of crushed raspberries, blueberries, and bing cherries. The flavors follow suit but also include tastefully balanced oak and red licorice. True to the varietal, this wine has food-friendly acidity and a refined tannin structure that will provide exceptional accompaniment to broiled lamb chops with rosemary-brie polenta.