



2 0 0 7  
PINOT NOIR  
SONOMA COAST  
RESERVE

**Winemaking**

Hand-harvested and fermented in a 4-ton open top fermentor with one daily punch down. Aged in primarily Damsy and Cadus coopered new and neutral French oak barrels for 24 months. The wine was bottled on 8, September 2009.

**Composition**

99% Pinot Noir, 1% Syrah

**Analyses**

pH 3.69  
Acidity .61 grams/100 ml  
Alcohol 14%

**Vineyard Details**

*Soil profile:*

The Mollisol soil series consists of abundant organic matter in the topsoil (33% clay) and subsurface (48% clay) layers. Both drainage and heat retention in this soil type are quite good, allowing for naturally balanced vine vigor in addition to physiological ripeness.

*Aspect:*

West - facing flat

*Year planted:*

1996

*Clone:*

Morey St Denis, 113,777 and 667

*Rootstock:*

110R

*Trellis:*

VSP

**Production**

298 cases

**Cellaring**

Recommended cellaring time 7 to 8 years, Optimal storage temperature 55 - 65 F

