



WINE STATISTICS

VINEYARDS:	38% Larson; 30% Ricci; 10% Schug Estate; 6% Vineburg; 16% other
APPELLATION:	Sonoma Coast
HARVEST DATES:	September 9 th through October 10 th , 2007
SUGAR AT HARVEST:	24.9 degrees Brix average
FERMENTATION:	Stainless Steel Tank with pump over 2-4 times daily, followed by malo-lactic fermentation in neutral casks.
AGING / COOPERAGE:	300 to 1100 gallon neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.55 g/100ml; pH = 3.66
PRODUCTION:	16,663 cases (12 x 750ml)
RELEASE DATE:	September 1 st , 2008
WINERY RETAIL:	\$24 per 750ml bottle, upon release

WINEMAKER'S NOTES

The cool growing season of the Sonoma Coast, which includes the western portion of Carneros, allows Pinot Noir to mature slowly while retaining its natural acidity, yielding a wine with ripe flavors and silky texture. By aging it primarily in large oak casks and "neutral" older barrels, we can emphasize the varietal character of the fruit while minimizing the extraction of new oak flavors or tannins. It has flavors reminiscent of cherries, strawberries and spice, with a lively finish that is an ideal accompaniment to grilled fish and fowl or barbecued meats.