



2007 Santa Lucia Highlands
Family Estate Vineyard
Pinot Noir

The Vineyard:

Our Vineyard is located in the Santa Lucia Highlands appellation of Monterey County just west of the town of Gonzales. Our Estate Pinot is a blend of two French clones, Dijon 115 & 777. These two clones are known for their contribution to the great reds of Burgundy.

The Vintage

The 2007 vintage was one of the coolest in the past three decades. Mid day temperatures from May through August averaged 80 °F and delayed harvest substantially. In late September we experienced two minor rainstorms but they had little to no effect on the vintage. Chardonnay, Pinot Noir, and Syrah were harvested under ideal conditions, resulting in an extraordinary Vintage.

Winemaking

Hand harvested fruit was delivered to the winery in small bins and crushed into one ton open top fermentors where they were allowed to “cold soak” prior to fermentation. Some whole berries are allowed in the fermentation to enhance the fruity nature of Pinot Noir. After an aggressive fermentation at temperatures approaching 90 degrees F, the young wine was pressed into a combination new and used French oak barrels where it matured for 11 months.

Tasting Notes

Pinot Noir offers something for everyone and our Estate vintage is enjoyable and approachable in every glass. Distinct aromas of cranberry, rose petal, and orange rind are nicely balanced with a hint of smoky French oak, while spice and plum are evident in the flavor. Medium-bodied in style, this wine pairs well with lighter cuisine, especially chicken, pork and white fish.

- **87 PT SILVER MEDAL 2009 BTI WORLD WINE CHAMPIONSHIPS**
- **86 PTS WINE ENTHUSIAST**

Wine Data:

Harvest Date: October 9 - 16, 2007
Brix: 27.1 **pH:** 3.73 **Alcohol:** 14.8% **TA:** 6.0 grams/liter
326 cases bottled March 4, 2009
Stephen Pessagno, Winemaker