



2007 Santa Lucia Highlands
Family Estate Vineyard
Private Reserve
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 Reserve Pinot consists primarily of 115 & 777 clones from the Dijon selection as well as the LaTache clone imported from France in the mid 1990's. Both 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 and about 15 percent was transferred by hand as whole clusters to the bottom of a one ton fermentor. The balance of the fruit was gently crushed on top of them and allowed to "cold soak" for upwards of four days prior to fermentation. After fermentation the wine was pressed into a combination of mostly new French oak barrels where it matured for 10 months.

Tasting Notes

This wine is elegant and refined with complex berry aromas and firm tannin structure which will guarantee ageability. Dried red and black fruits especially leaning to raspberry, herbal notes of rosemary and green tea are complimented with slightly perceptible fresh leaster accentuate the nose while toasty caramel is evident in the flavor, a result of 60% new French oak aging. Pair it with moderately spiced foods such as grilled fish, chicken, and pork.

- **DOUBLE GOLD S.F. CHRONICLE WINE COMPETITION**

Wine Data:

Harvest Date: October 16, 2007

Brix: 27.5 **pH:** 3.68 **Alcohol:** 14.9% **TA:** 6.6 grams/liter

94 cases bottled February 24, 2009

Stephen Pessagno, Winemaker