

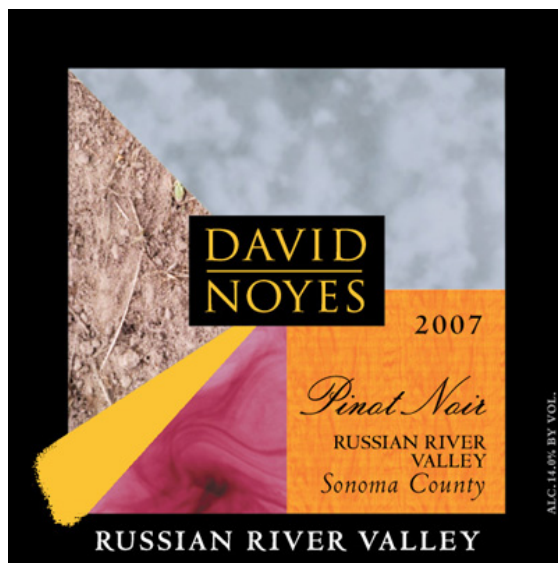
~ winemaking offers a conversation with the natural world;  
 wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2007

Appellation: Russian River  
 Valley  
 Vineyards: Gunsalus,  
 Benedetti and Dutton-  
 Freestone

Varietal: 100% Pinot Noir  
 Alcohol: 14.0%  
 pH: 3.63  
 TA: 0.59

Aging: 40% new French oak,  
 coopers include Mercurey,  
 Doreau, Roberts, Meyrieux,  
 and Dargau-Jaegle.



Classic food pairings  
 for pinot noir include  
 salmon, duck, and  
 wild mushrooms;  
 bright fruit and good  
 acidity make this a  
 very versatile wine.

Longevity: 5 to 10  
 years

*an elusive treat*

*rain, summer sun, fall's bright days*

*strength and grace well met*

Production: 525 Cases

*The nose displays concentrated aromas of raspberry, black tea, vanilla and baked earth—sweet and inviting. The richness and bright berry promised in the nose continue onto the palate and through the finish. Flavors of raspberry combine those of cinnamon, toasted almonds, and other more elusive fruits and spices to provide a complete experience of Russian River/Green Valley pinot noir.*

I composed my 2007 Russian River Pinot noir from 4 distinctly different vineyards, three within the Green Valley sub-appellation of the Russian River and one situated just outside its southwestern edge. Despite their differences, all the fruit shares the raspberry fruit and warm earth characteristic of the Green Valley area—flavors I find particularly appealing in pinot noir.

First to ripen, every year, is the Gunsalus vineyard located just west of Graton, on a west facing slope, the light soils and warm exposure guarantee and early harvest. Planted to Dijon clones 115, 667 and 777 and meticulously tended by Pam and Glen Gunsalus, this vineyard provides the core of soft, scented raspberry and warm baked earth that forms the base of the wine. A week after Gunsalus we harvested fruit from the Benedetti vineyard, a one-acre plot situated on a hillside SW of downtown Sebastopol, overlooking the Bloomfield gap. The cold air flow from Bodega Bay through the gap preserves this vineyard's bright acidity, and lively raspberry fruit. Finally, harvested at the end of September, two and a half weeks later, the Dutton Freestone Vineyard gives concentration, intense cinnamon and deep color to the blend.

2007 was an excellent year for Green Valley pinot noir, and I expect this wine to age gracefully for up to a decade.