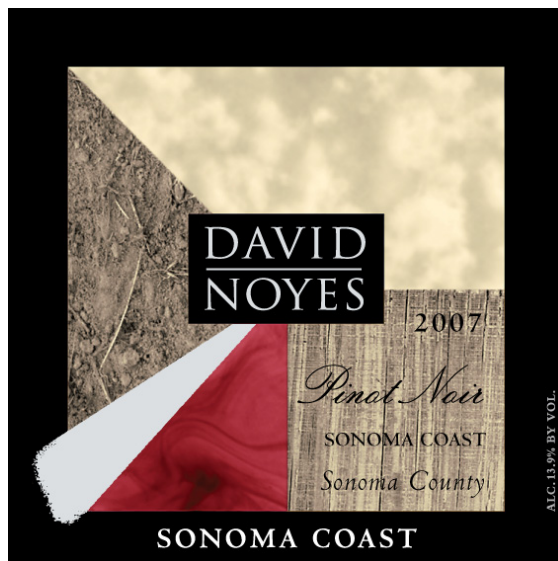


~ winemaking offers a conversation with the natural world;  
 wine speaks to seasons past, the earth, its bounty and its pleasures ~

Vintage: 2007  
 Appellation: Sonoma  
 Coast  
 Varietal: 100% Pinot  
 Noir

Alcohol: 13.9%  
 pH: 3.63  
 Aging: French &  
 Hungarian Oak

Bottled: August 2008  
 Released: May 2009



Food Pairing:  
 Poultry sautéed with  
 chanterelles, wild  
 mushroom risotto; or  
 try it with a duck  
 breast pizza!

Longevity: 4 to 10  
 Years

*An intersection  
 of soil, season, time and care*

Production: 800 Cases

*The moment lingers*

A great expression of Sonoma Coast pinot noir! Aromas of dark cherry mingle with spearmint and the warm earth characteristic of Green Valley pinot. The cherry flavors continue into the palate where they mingle with those of earth, mint and vanilla. A touch of pie cherry zing in the finish gives this fine wine the potential to pair with roasted meats and sautéed mushrooms.

We crafted the 2007 Sonoma Coast pinot noir from 3 local, family farmed vineyards; Crane, Dutton and Gunsalus. Daily vineyard visits, on-time harvesting, manual punch-downs in small, open top fermentors ensured each lot got the best possible attention. Final blending combined the Italian clones from the Crane vineyard, (54%)—dark cherry, soft tannins, clone 115 from a Dutton Vineyard on Ross Road, (30%)—pie cherry, lean and intricate tannins, with a dash of Gunsalus clones 667, 777 and 115, (16%)—meticulously farmed, soft, Green Valley earth and raspberry fruit. All together this selection provides a unique expression of Sonoma Coast pinot noir.

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