



2007 Pinot Noir *Wildcat Mountain Vineyard*

ORIGIN: The grapes for this Pinot Noir came exclusively from our Wildcat Mountain Vineyard, owned by Steve MacRostie and his partners Nancy and Tony Lilly. Here the vines dig into the sparse volcanic soil and stand firm against the strong winds that race in off of the Pacific Ocean most afternoons. This fog-shrouded mountaintop vineyard is a classic Sonoma Coast site, cool and challenging, and produces wines of great distinction.

VINEYARD NOTES: The 2007 growing season was very close to perfect. No spring frosts, no serious hot spells, and no significant rain prior to harvest. All of our grapes achieved optimum flavor ripeness without excessive sugar levels, and maintained their natural acid balance. Yields were customarily low at Wildcat, around 3 tons per acre, delivering fruit with intense flavor. The grapes that eventually went into this blend were harvested by hand on September 8 and 10, 2007.

WINEMAKING NOTES: The fruit was gently destemmed into small open-top fermentors, using all-new equipment and procedures to avoid any pumping of must. Inoculation with select yeast strains followed a three-day cold soak, and the caps were managed with a combination of pumpovers and punchdowns. The best barrels from three clonal blocks were selected for our Wildcat Mountain Pinot Noir: 667 for color and structure, 115 for rich, deep fruit, and 777 for complex aromatics. After 10 months of ageing in exclusively French oak barrels, 30% of which were new, the wine was bottled on August 4, 2008.

TASTING NOTES: Very dark garnet color, with a big, bright cherry nose, sporting hints of cola, spice, cocoa, and toast. The palate is rich, juicy, and round, with more chocolate and rich, ripe raspberry flavors. The structure is positively liquid velvet, and the finish lingers on and on. Great site plus great year equals great wine. Enough said.

This vintage produced 2,163 (750 ml) 6-bottle cases.