



2007

PINOT NOIR

LYONS VINEYARD · NAPA VALLEY

Harvest Date:	August 29 th
Grape Source:	Lyons Vineyard – Napa Valley
Clonal Selection:	Pommard, 115, 667 and Swan
Harvest Brix:	22.4° - 25.6°
Aging:	16 months in 30% new French oak
Maceration:	15 day native yeast fermentation
pH:	3.78
TA:	0.56 g/100 mL
Alcohol:	14.4%
Production:	391 cases (12 pack – 750mL)
Release Date:	March 2010

Tasting Notes:

Our 2007 Pinot Noir is from the meticulously farmed Lyons vineyard located near the ridge of the Vaca Mountain range on the southeastern edge of the Napa. After a five day cold-soak, the native fermentation was punched down three times a day by hand for 15 days. The wine then matured *sur lie* for 16 months in 30% new French oak.

This Pinot Noir is medium ruby in color and is richly textured. It displays a perfumed bouquet of fresh berries, black tea, and tobacco leaf along with underlying hints of white pepper and dusty earth. Bright red berries and earthiness lead to a generous mouth feel with plush tannins and great balance. The wine has an alluring and seamless palate and is more Burgundian-like in its seductive finish.

Drink now if decanted or age for the next 4-7 years and pair with anything.