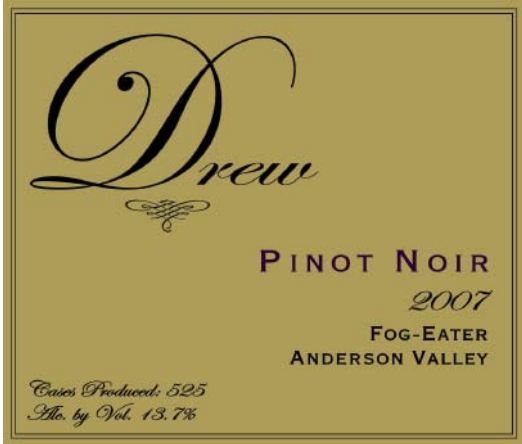




## 2007 PINOT NOIR, "FOG-EATER", ANDERSON VALLEY



The Fog-Eater designation is our Anderson Valley Appellation blend made from sites that are heavily influenced by the coastal fog. This coastal fog continues to be pulled in from the coast cooling these vineyard sites and encouraging beautiful structure, lively acidity and pure fruit.

Fog-Eater is a regional 'Boontling' term used by the early settlers of Anderson Valley. During this early history these settlers created a regional dialect that is better known as 'Boontling'. Fog-Eater is a pejorative term used to describe a coastal dweller, someone living out on the margin.

Each site is chosen for its ability to add a distinctive layer to the finished wine. The blend may vary with each passing vintage. This wine was made to embody a heightened level of complexity, roundness and fresh-

ness. One that would enhance a food experience.

Dark cherry red with magenta hues. Medium-full bodied. Floral spice with cherry and blood red plums with hints of cranberry and cedar. The fruit is complex and seductive with red raspberry, cherry and forest floor; the tannins are smooth and the acidity lively with a long finish that concludes and defines this wine.

*92 points Stephen Tanzer's IWC,  
90 points Wine Spectator,  
93 points Wine & Spirits*

	<b>60% Balo Vineyard</b>	<b>40% Valenti Vineyard</b>
<b>Harvest Date:</b>	September 23, 2007	September 11, 2007
<b>Tons per Acre:</b>	1.95 tons/acre	1.25 tons/acre
<b>Sugars:</b>	23.5 degrees brix	24.2 degrees brix
<b>pH:</b>	3.32	3.33
<b>TA:</b>	7.8 grams/liter	8.0/grams/liter
<b>Clone:</b>	828/Martini	667
<b>Rootstock:</b>	110-R	3309
<b>Spacing:</b>	8x5 feet	8x5 feet
<b>Trellis:</b>	Vertical Shoot Position	Vertical Shoot Position
<b>Pruning:</b>	Cane Pruned	Cane Pruned
<b>Orientation:</b>	Northeast-Southwest	Rows run North-South
<b>Slope:</b>	Gentle slope	Moderate
<b>Aspect:</b>	East facing	East facing
<b>Soil:</b>	Silty clay loam	Silty clay loam

### Finished Wine Technical Specifications

<b>Vineyard:</b>	60% Balo, 40% Valenti	<b>pH:</b>	3.62
<b>Oak:</b>	100% French 30% new	<b>TA:</b>	6.7 g/L
<b>Clones:</b>	50% 828, 40% 667, 10% Martini	<b>Alcohol:</b>	13.9% by vol.
<b>Number of Cases:</b>	495 cases	<b>Bottling Date:</b>	August 2008
<b>Suggested Retail:</b>	\$42.00 per bottle	<b>Release Date:</b>	May, 2009

Eight day cold soak, 15% whole cluster, 20% stem retention, gravity racked two times and barrel aged for eleven months.