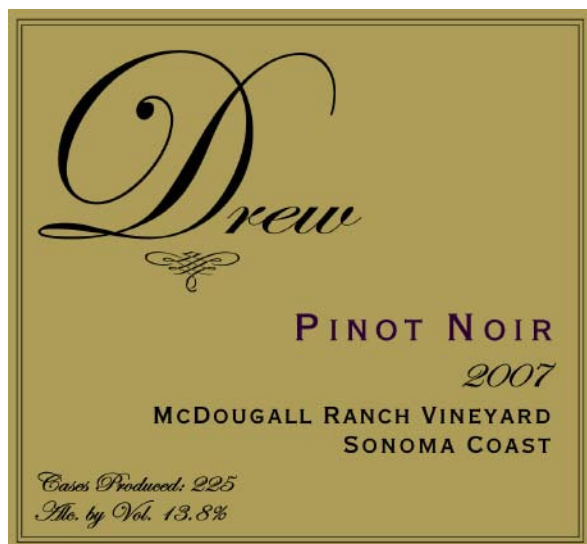




2007 PINOT NOIR, McDougall Ranch Vineyard
"TRUE" SONOMA COAST AVA



This is a small seven-acre vineyard located on the Sonoma Coast in a highly coveted area known as the 'golden triangle'. This vineyard sits on a small bench approximately 1,300 feet elevation about 2.5 miles from the Pacific Ocean on a steep south slope. This 2007 vintage is our third release from this vineyard site and continues to impress us with its scents of spicy red and blue fruits. It is a joy to create a wine that straddles richness and elegance. This vineyard defines the true Sonoma Coast.

This wine takes a little time to open up and once it does the complexity and aromatics are wonderful. The nose has pungent aromas of black cherries, raspberries with mineral earth and sweet cinnamon sticks. The fruit is focused and delicate and delicious with lots of pure red fruit and mouthwatering acidity. The structure is dense but supple with good verve to back up the finish. Superbly elegant wine from a superb site farmed with great care and passion. BON APPETIT!

96 points Wine & Spirits Magazine

Finished Wine Technical Specifications

Vineyard:	100% McDougall Ranch Vineyard	pH:	3.65
Harvest Date:	September 1, 2007	TA:	6.3 g/L
Sugars at Harvest:	24.5 degrees brix	Alcohol:	13.8% by vol.
pH at Harvest:	3.49	Bottling Date:	August 2008
TA at Harvest:	7.6 g/L	Release Date:	February 2009
Oak:	100% French Oak for 11 months 30% new French oak 70% seasoned French oak	Suggested Retail:	\$50.00 per bottle
		Number of Cases:	225 cases

20% Stem retention, 8 day cold soak, 18 days on skins.

Vineyard Details

Tons per Acre:	2.1 tons per acre	Trellis:	Vertical Shoot Position
Variety:	Pinot Noir	Pruning:	Spur Pruned
Clone:	114	Orientation:	Rows run NW - SE
Rootstock:	3309	Slope:	Gentle
Planted:	1998	Aspect:	Southwest
Spacing:	8x5 (high density, 1340 vines/acre)	Soil:	Sandy clay loam