



## 2007 PINOT NOIR, SAVOY VINEYARD, ANDERSON VALLEY



During the spring of 2007 Rich Savoy asked if I'd like to purchase some fruit from his vineyard. After meeting with him and walking through his vineyard, it quickly became evident to me that he was extremely passionate about his vineyard that he began farming some twenty plus years ago. After agreeing together which exact rows from three different blocks I would have, we struck up a deal and the rest became Mother Nature's game.

This vineyard is located in the cooler reaches of Anderson Valley near the small town of Philo. The strengths of this site are its location in the appellation, its clonal selection and the intensity of the farming commitment. All these elements become key to being able to achieve the high level of quality we all look for.

Cherry red color. Earthy and complex on the nose with wild currant, sweet cherries, blueberry spice and fresh herbs with a hint of citrus peel. On the palate, the wine is soft and round at

first, and then escalates toward firmer structure due to the whole-cluster fermentation and location which bodes well for ageing. The acidity is also in line which refreshes the palate towards the end especially after a well prepared savory dish! Try with herbed lamb chops or pork tenderloin.

*92 points Wine & Spirits,  
90 points Wine Spectator*

### Finished Wine Technical Specifications

|                           |   |                          |                    |
|---------------------------|---|--------------------------|--------------------|
| <b>Vineyard:</b>          | 100% Savoy Vineyard   | <b>pH:</b>               | 3.59               |
| <b>Harvest Date:</b>      | October 4, 2007   | <b>TA:</b>               | 6.8 g/L            |
| <b>Sugars at Harvest:</b> | 24.5 degrees brix   | <b>Alcohol:</b>          | 13.9% by vol.      |
| <b>pH at Harvest:</b>     | 3.45  | <b>Bottling Date:</b>    | August 2008        |
| <b>TA at Harvest:</b>     | 8.1 g/L   | <b>Release Date:</b>     | October 2008       |
| <b>Oak:</b>               | 100% French Oak for 11 months<br>30% new, 70% seasoned                                | <b>Suggested Retail:</b> | \$45.00 per bottle |
|                           | 30% whole cluster fermentation, 30% stem inclusion, 7 day cold soak, 14 days on skins | <b>Number of Cases:</b>  | 225 cases          |

### Vineyard Details

|                       |  |                     |                                |
|-----------------------|--|---------------------|--------------------------------|
| <b>Tons per Acre:</b> | 1.0 - 1.18 tons per acre                             | <b>Trellis:</b>     | Vertical Shoot Position        |
| <b>Variety:</b>       | Pinot Noir   | <b>Pruning:</b>     | Spur Pruned                    |
| <b>Clone:</b>         | 24% Pommard, 24% Calera<br>20% 114, 16% 113, 16% 115 | <b>Orientation:</b> | Rows run N-S                   |
| <b>Planted:</b>       | 1992 - 1998  | <b>Slope:</b>       | Moderate                       |
| <b>Spacing:</b>       | 8x5  | <b>Aspect:</b>      | Southwest                      |
|                       |  | <b>Soil:</b>        | Silty clay loam, 2-3 feet deep |