



BLOCK SEVEN
2004
SONOMA COAST PINOT NOIR
six barrels

APPELLATION: SONOMA COAST
PRODUCTION: 140 CASES
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: FALL 2006

WINEMAKER'S NOTES

Opaque ruby in color. Enticing aromas of violets, blueberries, mace, mesquite smoke, black plums and toasted black tea leap from the glass. On the palate, hints of cigar box, black cherries, coffee and blueberries intermingle over a structure of firm tannins with good balancing acidity. The wine achieves intensity without sacrificing its focus, balance or purity of varietal character. This is a wine that will age beautifully.

WINEMAKING

In every vineyard there are small sections or blocks which produce fruit that is a cut above for reasons which can range from better soil to more advantageous sun exposure. In these sections, we allowed our fruit to ripen a bit longer than the rest of the vineyard. We found that the vines in these optimal sections continued to increase in complexity without sacrificing natural acidity and tannins. Once harvested, this Block 7 fruit was hand-sorted and fermented in small lots with 25% whole clusters. Temperatures were kept cool at the beginning of the fermentation and then allowed to rise naturally in the traditional Burgundian fashion. The must was punched down by hand every day in order to gently extract more flavor and tannin from the grape skins. After fermentation, the free run wine was kept separate from the hard press and was aged in new French oak for 16 months. The wine was bottled unfiltered and unfinned in its natural state.

VINEYARDS

The south-facing hillside vineyards are located north of San Pablo Bay, just west of the Carneros region. Cooling influences from the nearby San Francisco Bay converge with those from the Pacific Coast to create a very cool, ideal microclimate.

VINTAGE

The Sonoma Coast had a very favorable growing season in 2004 that started with an early, warm spring. The timing of bud break set the stage for one of the earliest harvests on record. Temperatures were moderate throughout the season with some heat spikes at summer's end. These conditions encouraged earlier yet gradual grape maturation and harvest began sooner than normal years. The condition of the grapes was exceptional at harvest. We were able to pick at peak flavor development and bring the grapes to the winery before the early arriving rains. We found that the grapes had tremendous flavor development and there was highly desirable acid retention in the fruit. Yields were lower, but the wines from this vintage are very concentrated with tremendous color. They are rich, fully flavored, intense and balanced wines.

Elizabeth Spencer
BONDED WINERY EST. 1998