



APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% PINOT NOIR
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: JANUARY 2010

WINEMAKER'S NOTES

Deep garnet in color. Forward bouquet of black cherry, incense, lavender and orange zest leap from the glass. This powerful, mouth filling wine expands on the palate, offering supple, generous tannins. Vibrant, juicy flavors of red raspberry, pomegranate and a hint of smoked meats presage a long, delicious finish.

WINEMAKING

In every vineyard, there are small sections or blocks which produce fruit that is a cut above for reasons such as better soil or more advantageous sun exposure. After identifying Block Seven, we allowed these grapes to ripen longer to increase their complexity without sacrificing natural acidity. Once harvested, Block Seven fruit was carefully sorted by hand and then fermented in small lots with 75% whole clusters. Temperatures were allowed to rise naturally in traditional Burgundian fashion. We punched down the juice and skins by hand every day, gently extracting more flavor and tannin. The wine was aged in new French oak for 16 months and was bottled without fining or filtering.

VINEYARDS

Block Seven Pinot Noir grapes are from a vineyard located just north of San Pablo Bay on Lakeville Highway outside of Petaluma in southern Sonoma County. Cooling influences from the nearby bay converge with those from the Pacific Coast to create a particularly cool micro-climate which allows for a stellar expression of the variety. The Sonoma Coast appellation has become highly regarded as a superior area for the growing of world class Pinot Noir.

VINTAGE

The 2005 growing season was characterized by two distinct features; a spring with more than usual rain and a slightly cooler than normal summer. As a result, the grapes had an ideally paced development cycle with even ripening throughout. By assiduous management of crop levels and vine growth, we guided our Pinot Noir to optimum ripeness with ideal maturation of tannins along with complex and forward aromas and flavors. As a result, this Pinot Noir features pure flavors, ample structure and body, and balancing natural acidity.

CELLARING RECOMMENDATIONS

We have given additional cellaring to this big, full-bodied Pinot Noir for several years prior to its release. The wine will continue to improve in bottle for another 7 to 8 years when stored at approximately 55 degrees.

Elizabeth Spencer

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