



APPELLATION: SONOMA COAST  
VARIETAL BLEND: 100% PINOT NOIR  
PRODUCTION: SIX BARRELS  
DIRECOTR OF WINEMAKING: SPENCER GRAHAM

### VINEYARDS

Our Block Seven Pinot Noir grapes are from a vineyard located just north of the San Pablo Bay on Lakeville Highway. The south facing hillside vineyard is near the town of Petaluma in southern Sonoma County. Characteristically, this area benefits from the cooling influences of the nearby bays that converge with those from the Pacific Ocean to create a particularly cool microclimate. This provides for the ideal conditions for growing premium Pinot Noir grapes. It also creates a platform for gradual and complete development of fruit flavors and aromas. In every vineyard, there are small sections 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 allow our Pinot Noir to ripen a bit longer than the rest of the vineyard. The vines in these optimal sections continue to increase in complexity without sacrificing natural acidity and tannins.

### VINTAGE

The 2008 growing season was quite arduous and a “knuckle-biter” for both grape growers and winemakers. A dry winter and warmer than usual spring prompted an earlier than normal bud break. We harvested the grapes at an ideal balance of ripeness and structure.

### WINEMAKING

The 2008 Block Seven Pinot Noir was hand harvested. Upon arrival at the winery, the grapes were carefully hand-sorted and then 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 barrels for 16 months. The wine was bottled unfinned and unfiltered in its natural state.

### WINEMAKER'S NOTES

Garnet in color. Ripe, red cherries and rhubarb on the nose. Rhubarb carries into the flavor, balanced with tea and orange peel. The citrus element lends a pretty acidity that brightens and lengthens the delicious finish.

*Elizabeth Spencer*

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