



2007 BREGGO CELLARS
ANDERSON VALLEY
PINOT NOIR

RELEASE DATE	October 1, 2008
HARVEST	September 26 to October 14, 2007 at an average of 25.6° Brix
GRAPE SOURCE	Donnelly Creek and Wiley Vineyards in the Anderson Valley Appellation A blend of Pommard, Dijon 115, and Stang clones
CASES PRODUCED	1291 cases (53 barrels) Produced and Bottled at the Winery
PRIMARY FERMENTATION	4-7 Day Cold Soak at 55°F 7-9 Day Primary Fermentation 88-94°F 4-7 Day Extended Maceration 10% Whole Cluster Fermentation
AGING	10 months – 60 gallon (225L) French oak barrels – 30% new Coopers – Claude Gillet and Cadus
TECHNICAL NOTES	Bottled without fining on September 6, 2007 Alcohol: 14.7% pH: 3.59 Total Acid: 5.7 g/L
THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was very different. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor and intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
WINEMAKER’S COMMENTS	“Our most elegant offering of the Anderson Valley yet, dances between aromas of black cherry and sweet lavender. Additional notes of pomegranate and blackberry define the nose, while hints of caraway and cinnamon demonstrate the finesse and subtlety of this wine. The mouth has a rich texture with dense tannins. Flavors of black cherry, cola, and smoke are complimented by hints of orange peel and black tea.”

—Ryan Hodgins