



2007
ANDERSON VALLEY
DONNELLY CREEK VINEYARD
PINOT NOIR

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.”
VINEYARDS	A blend of Pommard and Stang clones from Donnelly Creek Vineyard near Boonville in the Anderson Valley Appellation
HARVEST	September 26 and October 6, 2006 at 26.1° Brix
FERMENTATION	Seven Day Cold Soak at 55°F Nine Day Uninoculated Primary Fermentation at 88-94°F Five to Seven Day Extended Maceration
AGING	Aged fourteen months in 60 gallon French oak barrels – 70% new Coopers include Claude Gillet and Cadus
TECHNICAL NOTES	Alcohol: 14.9% pH: 3.58 Total Acid: 5.7 g/L
CASES CRAFTED	Two hundred and forty-four cases (ten barrels) bottled without fining or filtration on December 4, 2008
RELEASE DATE	March 1, 2009
WINEMAKER’S COMMENTS	“This is a very dense wine, both aromatically and on the palate. Intense aromas of blackberry jam, mission figs, and dates are lifted by hints of cedar, spice box, and tea leaves. The mouth feel is thick and viscous with dense tannins that will give the wine great longevity. Flavors of black cherry and blackberries contrast with notes of smoked meat, toast, and vanilla. A rich wine meant for aging.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker