



2007
ANDERSON VALLEY
FERRINGTON 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 consisting one half Dijon 777 and one half Wadensville clone from Ferrington Vineyards near Boonville in the Anderson Valley Appellation
HARVEST	September 9, 2007 at 25.2° Brix
FERMENTATION	Seven Day Cold Soak at 55°F Nine Day Uninoculated Primary Fermentation at 88-94°F Seven Day Extended Maceration
AGING	Aged fourteen months in 60 gallon French oak barrels – 44% new Coopers include Claude Gillet, Cadus, and Francois Freres
TECHNICAL NOTES	Alcohol: 14.2 % pH: 3.52 Total Acid: 6.1 g/L
CASES CRAFTED	Three hundred and ninety cases (sixteen barrels) bottled without fining or filtration on December 3, 2008
RELEASE DATE	March 1, 2009
WINEMAKER’S COMMENTS	“The intensity of the fruit on the nose makes this compelling wine immediately stand out. Aromas of bright strawberry, pie cherry, and a touch of black raspberry are given greater depth by notes of mint and orange peel. Hints of rosehip tea, honey, and clove become apparent as the wine breaths. In the mouth, lively tannins coat the palate while flavors of cherry pie, pepper, and caraway linger on the finish.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker