



2007  
ANDERSON VALLEY  
SAVOY 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 Martini 15, Pommard, Dijon 115, and Dijon 667 clones from Savoy Vineyards near Philo in the Anderson Valley Appellation
HARVEST	October 2 and 4, 2007 at 26.2° 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 – 58% 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	Two hundred and ninety-three cases (twelve barrels) bottled without fining or filtration on December 3, 2008
RELEASE DATE	March 1, 2009
WINEMAKER’S COMMENTS	“This is wine is our third vintage of Savoy Pinot noir and the consistency of the vineyard’s character from vintage to vintage is remarkable. Classic Savoy aromas of black cherries, dates, and cloves combine with an earthiness reminiscent of beets and forest floor. The spice component on the nose continues with hints of bay leaf, pepper, and caraway. In the mouth, the wine is surprisingly light on its feet in spite of an abundance of rich, coating, tannins.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker