

2007 DCV10 PINOT NOIR – RUSSIAN RIVER VALLEY



HISTORY

The Russian River Valley is perhaps the finest region for growing world class Pinot Noir in all of California. From a climate perspective, the setting is ideal with daily heating and cooling cycles that create the perfect conditions to grow this delicate grape. We produce just a small amount of Pinot, hand selecting the most optimal fruit from this young vineyard. Aged in small French oak barrels, this beautiful wine displays pure Pinot characters and earthy nuances, true to the *terroir* of the Russian River appellation.

GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

At first swirl, bright aromas of cherry, strawberry, and vanilla arise from the glass. On the palate, this wine displays a wonderful earthy character that is framed by soft tannins giving the wine structure and depth. The fruit really shines through after several minutes in the glass with a core of deep red fruits and a subtle mineral character. Perhaps more than any other varietal, Pinot Noir is the most nuanced and delicate, displaying a wide array of characters and flavors. A long and satisfying finish leaves you desiring another sip.

RELEASE DATE	May 1, 2007
BLEND	100% Pinot Noir
APPELLATION	Russian River Valley
HARVEST DATES	September 6, 2007
ALCOHOL	14.5%
BRIX	24.8
FERMENTATION	Fermented 13 days at 85°F.
BARREL AGING	17 months in French oak
pH	3.78
TA	.54g/100mL
SOILS	Benchland vineyard, sandy loam soils
VINE AGE	10 years
YIELDS	4-5 tons per acre
RESIDUAL SUGAR	Dry

