

2007 Ferrington Vineyard Pinot Noir

WINEMAKER COMMENTS

Intense maraschino cherries, wild raspberries, chocolate and spice best describe the aromas of this vintage. Racy cherry flavors and rich, fat tannins fill your mouth along with along with black truffle in the finish. A very fruit-driven wine that exhibits great weight in the mouth and finishes long and rich. The extracted tannin will soften with several years of patient cellaring.

—Winemaker Bob Cabral

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this vineyard.

HARVEST 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

TECHNICAL NOTES

Barrel Description: 70% new oak, 30% 1-year-old

Barrel Aged: 17 months

pH: 3.23

TA: 0.71g/100mL

Alc: 13.9%

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\$62

