



2007 PINOT NOIR RUSSIAN RIVER VALLEY

This vineyard lies to the east of Highway 101 near Windsor within the Russian River Valley AVA. The growing season proceeded without any weirdness and the weather cooperated until the latter part of August—first week of September when someone turned up the heat. Panic picks ensued—as is always the case because high temps drive sugars through the roof. Some folks picked up to three weeks earlier than I did from this vineyard. I held off for the simple reason that the grapes simply were not ripe enough. Then, on the evening of September 6, the blessed Coastal fog returned and the heat wave broke. The next four days we were socked-in and grape sugars plummeted. All that was required was nerve and the patience to wait it out. Deciding when to pick is the most critical one by far.

CLONES: Dijon 459 and 667

SOIL: Volcanic ash, Haire Diablo series

YIELD: ~2 tons per acre; cane pruned

CLIMATE: Generally, warm sunny days and cool nights with fog rolling in and burning off in the morning.

HARVEST DATE: September 9, 2007

BRIX: 26.4^o

WINEMAKING:

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted again at the winery, before going into the crusher/destemmer
- ❖ The rollers were wide-open as uncrushed berries add complexity and spiciness
- ❖ Cold soaked 5 days before the onset of fermentation
- ❖ Native yeast and native malolactic ferments went dry in barrels
- ❖ 30% new, 30% once-filled and the balance in neutral French cooperage
- ❖ Aged on the fine lees for ten and one-half months
- ❖ Bottled unfinned and unfiltered on August 19, 2008

WINE PH: 3.64

TA: 6.03 grams/liter

ALCOHOL: 14.2%

PRODUCTION: 106 cases

TASTING NOTES: Ruby color; pronounced spice bouquet with sour cherry/earth aromas. Fruit-driven entry that gives way to firm, acidic mid-palate and lengthy, balanced finish. This wine will evolve in your glass. Released after nine months of bottle age

Vergari

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