



## 2007 JAYSON SONOMA COAST PINOT NOIR

### TECHNICAL NOTES

<b>Release Date:</b>	November 1 <sup>st</sup> , 2009
<b>Suggested Retail:</b>	\$45 per bottle
<b>Winemaker:</b>	Erin Green
<b>Appellation:</b>	Sonoma Coast
<b>Harvest dates:</b>	August 30 <sup>th</sup> through September 6 <sup>th</sup> , 2007
<b>Bottled:</b>	August 27 <sup>th</sup> , 2008
<b>Alcohol:</b>	14.9%
<b>pH:</b>	3.53
<b>Total Acidity:</b>	0.64
<b>Composition:</b>	100% Pinot noir

### WINEMAKING NOTES

Our grape bunches were hand-sorted, and once de-stemmed, the berries were again sorted by hand on the way to the tank. This was followed by a four to five day cold soak, depending on flavor extraction. The wine was then fermented with native wild yeast in small open-top fermentors for two to three weeks. Towards the end of fermentation the fruit was gently pressed and moved to barrel. The wine finished fermenting in barrel to help integrate the flavors from the oak. The wine continued to age in 70% new French oak for fifteen months. The wine was bottled unfiltered and unfiltered.