



2007 PAHLMeyer PINOT NOIR SONOMA COAST

TECHNICAL NOTES

Harvested: August 31st to September 16th, 2007
Bottled: December 19th, 2008
Release Date: April 1st, 2010
Winemaker: Erin Green

Vineyards: 81% Wayfarer Farm, 19% Emeritus
Composition: 100% Pinot noir
Alcohol: 14.9%
Production: 1,187 cases

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were hand-sorted again on the way to the tank. This was followed by a four to five day cold soak, depending on flavor extraction. The juice was then fermented with native wild yeast in small open-top fermentors for two to three weeks. Toward the end of fermentation, the fruit was gently pressed and moved to barrel. It finished fermenting in barrel, which helps to integrate the flavors from the oak. The wine continued to age in 67% new French oak for fifteen months and it was bottled unfiltered and unfiltered.

TASTING NOTES

“The 2007 Pinot noir is a striking deep, dark ruby-garnet color. It opens in the glass with dense, creamy black raspberry and black cherry. Notes of cocoa dust and hints of gravel add to its complexity. The palate is firm but with approachable tannins. This wine drinks beautifully now but will continue to evolve for up to 8 to 10 years.” – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #180, December 2008:

“The 2007 Pinot Noir Sonoma Coast (81% from the Wayfarer Vineyard) possesses a deep ruby/plum color as well as a sweet bouquet of plums, black currants, figs, underbrush, and meaty, forest floor-like notes. This deep, rich, round Pinot is not yet as complex as the 2006, but the wine is bursting with potential. It will be drinkable for a decade or more.” **90-93 points**

***Wine Spectator*, June 30, 2009**

“Deliciously ripe, smooth and supple-textured, with rich layers of black cherry, blackberry, plum, spicy floral and anise scents. Firm and concentrated, yet elegant and refined, delivering the flavors on a tight beam. Drink now through 2016.” –*JL* **93 points**