



2007 PAHLMAYER PINOT NOIR SONOMA COAST

TECHNICAL NOTES

Harvested:	August 31 to September 16, 2007	Vineyards:	Pahlmeyer Wayfarer Farm & Hallberg
Bottled:	December 19, 2008	Composition:	100% Pinot noir
Winemaker:	Erin Green	Alcohol:	14.9%

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native wild yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. 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

***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**