



Varietal

100% Pinot Noir
100% Rogue Valley
100% Maple Ranch
100% Estate Grown

Bottling Data

13.9% Alcohol
Bottled September 10, 2007
3.8 pH
5.7 g/L TA

Production

917 Cases Produced (750 ml)
128 Cases Produced (375 ml)
Unfiltered and Unfined
100% French Oak

Harvest Data (averages)

24.8 Brix
6.9g/L TA
3.62 pH

Vineyards: This vintage of our Reserve Pinot Noir came solely from our Maple Ranch Estate. Planted on a variety of distinct soils, aspects and slopes, the fruit for this blend is sourced from four different vineyard sites within Maple Ranch. These vineyards are comprised of various proportions of Pommard, Wadensville, UC-Davis and Dijon clones. Our blend is woven together from various Dijon clones (114, 115) and Pommard along with a dash of mixed clones from our “Big Field”.

Winemaking: After being crushed and chilled, each lot is put into separate fermentation bins where the juice is allowed to extract flavor and color from the grape skins before fermentation begins. During this “cold soak”, the extract that is derived from the skins is quite soft and silky, especially compared to the extraction at the end of fermentation in the presence of alcohol, which can be harsh and bitter. After three days the bins are inoculated with yeast and slowly begin to ferment. The cap of skins that rises to the surface is punched down by hand twice daily in a gentle effort to extract flavor and keep the cap wet. Towards the end of fermentation, we are even gentler and may only punch down once daily. Fermentation lasts between ten days and two weeks before the wine is gently pressed, settled and barreled down. The wines are racked one time after malolactic fermentation and one last time to be blended and bottled. For this special blend, we select barrel by barrel within our best lots for the subtle nuance that the different cooperages impart.

Tasting Notes: Wonderful purity of fruit in the nose, red and black fruits layered with spice, cocoa and cedar aromas. Beguiling aromas, complex and ever changing in the glass. A hint of forest floor, a little touch of fine herbs, clove and allspice all add depth and complexity. While rich and full in texture, the fine tannins add structure and the wine finishes with a silky flourish of flavor. (June 2008)