
2007 Costiera Pinot Noir

Costiera meaning “coastal,” represents our quest to find the finest vineyard lots in the Sonoma Coast. This Pinot Noir is blended from three such vineyards --- the famed “Peter’s Vineyard,” the storied “Nuptial Vineyard,” and the sought after “Widdoes Vineyard” ---- each near the town of Sebastopol in the cool Russian River Valley. While these vineyards are planted to low vigor rootstocks, meticulous farming ensures vine balance and keeps yields at or below 2 tons per acre.

Vintage	2006 proved our latest vintage since 1981. A late bud break followed by rain virtually every day in April set the vines behind normal. Fortunately, the tightest bloom window in a decade set a more uniform crop. A summer heat wave was moderated by a mild August and September enabling the grapes to develop optimum flavors and soft ripe tannins.
Vineyard Regime	Multiple passes through the vineyards to remove leaves and weak shoots provided the fruit with optimum exposure to sunlight
Hand-Harvested	September 28 & October 18, 2006
Average Brix at Harvest	25.6°
Fermentation Regime	100% small open-top fermentation with hand punch-down maceration for twelve days
Barrel Regime	Twelve months in 100% French oak (40% new)
Food Affinities	Universal food-wine experiment!

Alcohol – 14.8% Release Date – January 2008

Winemaker Notes:

- ☉ *Complex bouquet of cherries, red raspberries and cinnamon*
- ☉ *Sweet floral notes of rose petals and violets*
- ☉ *Anise scents with a hint of charred oak*
- ☉ *Flavors of cherry and ripe raspberry dusted with brown sugar and vanilla undertones*
- ☉ *Clay, earth minerality*
- ☉ *Polished supple mouth-feel with red cherry flavors*
- ☉ *Long elegant and silky finish*

--Ted Seghesio