



**2007 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – GOWAN CREEK VINEYARD**

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end". Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

IN THE VINEYARD

In 2007, a dry winter led to even growth and manageable canopies. The summer was cool, and lacked any major heat spells until just before Labor Day when we began the first of four "mini-harvests." These mini-harvests allowed us to pick at ideal ripeness over a seven-week period. Although the crop was lighter than expected, the quality was excellent. While each mini-harvest offered fruit with its own personality, there is a lovely consistency to the dark, well-extracted and structured nature of the wines.

COMMENTS FROM THE WINEMAKER

Gowan Creek is the home to our winery and offers a perfect mid-valley winegrowing location that combines warmer Anderson Valley elements with coastal fog and cooling influences from the northern end of the valley. As a result, this wine displays lush extraction and a rich palate with voluptuous red and black fruit layers of raspberry, mulberry, blueberry and huckleberry. This juicy core of berry fruit is supported by excellent tannins and undercurrents of mushroom, herbs, charcuterie, violets and oak.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 9 – October 25, 2007

Average Sugar at Harvest: 25.8° Brix

1 Vineyard Harvested

COOPERAGE

97% New, 3% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.50 g/100 ml titratable acidity

pH: 3.66

Bottled: March 2009

Released: March 2010