



**2007 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – THE NARROWS VINEYARD**

Situated on a narrow ridgetop at the northernmost tip of the Anderson Valley, The Narrows Vineyard is a historic mountain ranch planted with mature Pinot Noir vines. A mere 10 miles from the rugged Mendocino Coast, our low-yielding hillside vineyard is affected by strong marine influences that produce summer fog and cooler daytime temperatures. These extreme conditions provide the perfect setting for growing grapes of great intensity, resulting in a complex Pinot Noir of depth that embodies the vineyard's wild beauty and natural intensity.

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

Crafted using Estate grapes from our mountaintop vineyard in the cooler “deep end” of the Anderson Valley, this is a complex, age-worthy wine embodying a certain rustic sophistication. At first demure, it slowly reveals its charms with layers of sweet chanterelle and porcini mushrooms, notes of forest floor, leather and black tea, and cool, red fruit flavors of cranberry, wild strawberry and rhubarb.

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

100% New Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.49 g/100 ml titratable acidity

pH: 3.74

Bottled: March 2009

Released: March 2010