

# *Surh Luchtel*

Premium Handcrafted Wines

## **2007 Sonoma Coast Pinot Noir**

Vineyard Locations	Sonoma Coast
Harvest Date	10/5/2007 - 10/8/2007
Finished Wine	Alcohol: 13.9%
Barrel Type	50% New French Oak, 50% 1&2 year old French Oak
Barrel Time	10 months
Bottling Date	August, 2008
Case Production	500 cases
Release Date	November, 2009

### **Vineyard & Winemaking**

The grapes were from two low yielding vineyards located in cool areas of the Sonoma Coast. It is an area renowned for vineyards that are influenced by wind and fog that slowly matures the fruit and maintain its vibrancy. First, from west of Petaluma is Pommard 4 clone, a clone that produces dark meaty, muscular wines. Second, from the windy hills of Penngrove is clone 115, known for its aromatics and lighter color.

All the fruit was carefully sorted, destemmed and crushed with high whole berry content. After cold soaking for 3-5 days, they were fermented for 8-11 days with the maximum temperature of 86-88 degrees in an open top tank and small open top fermentors with the emphasis being gentle. The malolactic fermentation took place in the barrel. The wines was racked once, blended and bottled in August of 2008

### **Tasting Notes**

Ripe but vibrant, this wine is where "Burgundy meets California". Compared to our 2006 Sonoma Coast, which was dark and rich, this shows more restraint and vibrancy.

The nose is very pretty with dark cherry, wild mushrooms and spice. Flavors run from raspberry, cherry, plum and show balance and focus from beginning to the finish. With time in the glass the wine softens and shows more earthiness and spice. This beauty is drinkable now, however if you lay it down for a couple of years, you will be very happy with the result. Overall, the 2007 Sonoma Coast Pinot Noir is a more aromatic, vibrant wine than the 2006 counterpart. If you liked our 2006, we think you will love this.