

THE FORAGER

PINOT NOIR

• H I G H L I G H T S •

- THE FORAGER Pinot Noir illustrates that careful, experienced selection and blending of Pinot Noir lots grown in diverse locations can deliver delicious flavors without the luxury “single-vineyard” Pinot Noir price tag.
- Low yields, classic minimalist Burgundian winemaking techniques and very modest new French oak capture the typicity of these diverse sites, their clones and the purity of this noble red grape variety in a balanced, nuanced style.

• V I N T A G E 2 0 0 7 •

The 2007 growing season was cool but was a challenge due to lack of water. Temperatures were fairly normal, and even the Labor Day heat wave seemed normal. Later, dry, warm days prevailed and chilly, clear nights led to hand harvesting a delicious crop of tasty Pinot bunches in late September and early October.

• 3 D I V E R S E S I T E S : 1 C O M P L E X P I N O T •

Our 2007 Pinot Noir comes from 3 vineyard sites spread across more than 200 miles of the chilly northern California coast. The soils in these low yielding sites range from well-drained, shallow gravelly loam to more dense clay loams. Seven Pinot Noir clones add to this complex collection.

Regional Composition: Santa Lucia Highlands 74%, Marin County 20%, Sonoma Coast 6%
Varietal Composition: Clone/Selections: 115, 667, 777, Pommard, Wadenswil, Martini, Swan

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand harvested and hand sorted between September 20 and October 3, these compact Pinot Noir bunches were destemmed, crushed and “cold soaked” for a few days in small open-top fermenters. From the Santa Lucia Highlands comes one lot with great structure and bold Pinot fruit – typical of this AVA. Our Marin County lot brings superb spice, nuance and bright acidity and our Sonoma Coast lot brings grip and a subtle earthiness. We allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 1-2 *pigeage* (punch-downs) per day helped build structure and texture. Barrel cooperage was air-dried, medium toast with toasted heads, but only twenty percent new as our goal is to make certain the wine is balanced. Fourteen months maturation in barrel with zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and wonderful mouth-feel and our 2007 was bottled in January 2009.

We call this wine THE FORAGER to illustrate how we grow and gather small lots of delicious grapes and wines and blend them judiciously so the end result delivers far more than its individual components.

pH: 3.51 TA: 0.61 g/100mL Alcohol: 14% RS: Dry Total Production: 13 barrels (330 cases) Retail Price: \$25

Jonathan & Susan Pey

Growers – Vintners – Stewards

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