

**2007 PINOT NOIR CHRISTIAN'S VINEYARD  
LAKE COUNTY**

**Winemaker Tasting Notes**

Aromas of wild berry fruit and sweet spices lead to a soft and broad touch on the palate. This wine is medium bodied but still retains its mountain-signature finishing with rich firm tannins and toasty oak notes.

**Vineyard**

Our Pinot Noir is grown in Christian's Vineyard in the Diamond Mine area, named so in reference to the semiprecious stones referred to as "Lake County Diamonds". The grapes were handpicked just after sunrise in early September 2007 and gently brought to the winery in custom-made 40 lb picking bins.

**Winemaking**

The Pinot is our first red to be harvested every year and we give it only the best treatment when the fruit arrives at the winery. It is sorted twice, once before, and once after de-stemming; then it is transferred into one of our stainless steel tanks for a slow cool fermentation. After pressing, the wine is aged in French oak barrels for 18 months inside our cave before bottling.

**Wine and food pairing**

A perfect complement to traditional cuisine such as Boeuf Bourguignon and Coq au Vin as well as simple, lighter fare of soft cheese, grilled and roasted meat and vegetables.

**Technical notes**

Release Date:	Spring/Summer 2010
Blend:	100% Pinot Noir
Appellation:	100% Lake County
Ageing:	18 months in French oak (80% new)
Alcohol:	13.9%
TA (g/100ml):	0.57
pH:	3.7
Production:	216 cases