



PHILLIPS HILL 2007 MARGEURITE VINEYARD PINOT NOIR ANDERSON VALLEY

Vineyard: Holmes Ranch. Northern Anderson Valley in Philo. Ridgetop Vineyard on the east side of the valley. Typical long ripening season due to the cool winds at 1300 foot elevation. True to old world Burgundy weather.

Harvest: October 8th 2007

Clones: Dijon 115 , Molinari.

Brix: 23.2

Tons per Acre: 2

Vines: Old vine planted in 1980. Grafted from Chardonnay to Pinot Noir in 2002

Alcohol: 13.8%

pH: 3.85

TA: 5.0

Barrel: 100% French Oak, 11 months, 50% 1 year, 50% 2 year.

Fermentation: Whole berry, 5 days cold soak 16 days on skins.

Cases: 50 cases, Unfined and Unfiltered.

Notes: Old world scents of dirt, sourness, blackberry and tobacco. Very different than typical California Pinot Noir. A food pairing choice. Long finish of minerality and softness and fine tannin. Unique.