

PiNOT

Central Coast Pinot Noir 2007



HARVEST INFORMATION

Our **Pinot Noir** grapes are sourced from vineyards in Santa Barbara County (65%) and San Luis Obispo County (35%). All of the grapes are **organically** or **sustainably grown** and **hand-harvested**. Yield is held to 2.5 to 3 tons per acre. The grapes are crushed as **gently** as possible. Our goal is to have **each berry** ferment within its own skin. Fermentation is done in 1.5 ton **open-top** fermenters punched down twice a day during fermentation, which lasts two weeks. After initial fermentation, the wine is **gravity-fed** into one and two year old **French oak** barrels, where it is aged for **18 months** prior to bottling.

TASTING NOTES

Our **PiNOT** is **deep** and **complex** with an **elegant** nose. **Berry** and toasted **oak** notes mingle beautifully with **plum** and **black cherry** flavors. The tannins are soft, the finish is long. This is a bold Pinot Noir that demonstrates **depth** and **structure**. Our **PiNOT** is built to last. Properly stored, this wine will remain enjoyable for many years.

TECHNICAL NOTES

- 100% Pinot Noir
- Quantity produced: 852 cases
- TA 0.546 grams per 100 ml
- Alcohol 14.1%
- Brix at harvest 24.3°
- R.S. .24 mg/100ml

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