



NAPA
CELLARS

2007 PINOT NOIR NAPA VALLEY

VINEYARD INFORMATION

The cool climate of our South Napa Valley Vineyard provided the rich mature fruit for the Napa Cellars 2007 Pinot Noir. Our estate vineyards border the famed Carneros region, known for maritime influences, where the thin-skinned Pinot Noir grape thrives due to the mild temperatures and a long, moderate growing season. On any given summer day, the temperatures in Napa Valley's southern region can be ten to fifteen degrees cooler than those up valley.

WINEMAKING

For the Napa Cellars 2007 Pinot Noir, we incorporated extensive seed removal into the cap management process as well as oxidative rackings during the barrel aging period, where the wine spent 11 months in 100% French Oak. This allows the tannins to polymerize more fully, creating larger, softer tannins out of smaller, more aggressive and angular ones. It also helps release the aromatic berry character inherent in the Pinot Noir grape.

WINEMAKER NOTES

Delicate, yet fruit forward, this seductive Pinot Noir exudes characteristics of strawberry, cherry and sweet spice with a finish that is complex and persistent. This classic Pinot Noir shines as the perfect complement to a pan seared duck breast, as well as simply prepared salmon dishes.



HARVEST DETAILS

Date: Sept. 20th - Sept. 7th, 2007
Varietal: 100% Pinot Noir
T.A. at Harvest: .59g/100ml
pH at Harvest: 3.61

WINE INFORMATION

Alcohol: 13.65%
T.A.: .56g/100ml
pH: 3.69
Aging: 11 months
100% French Oak
Cases: 7,500
Release Date: October 2008