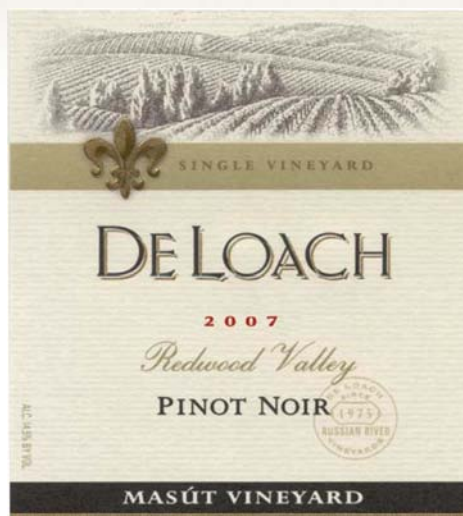




2007 MASÚT PINOT NOIR



VINTAGE:
2007

HARVEST DATE:
3-8 SEPTEMBER 2007

ALCOHOL:
14.5% V/V

PH:
3.53

TITRATABLE ACIDITY:
5.65 g/L

% AGED IN OAK:
100%

% AGED IN NEW OAK:
33%

ORIGIN OF OAK:
FRENCH

MONTHS IN BARREL:
10

PRODUCTION:
1018 CASES

SUGGESTED RETAIL:
\$45

The hillside of Masút vineyard teems with life: grazing sheep, bees and roaming chickens are part of the land's vibrant nature. In 1996, Pinot Noir clones 115 and 113 were planted according to biodynamic principles; today, these vines are tended to by renowned pioneers of biodynamic farming Jacob Fetzer and his family. To best preserve the quality of the grapes and fully express their unique *terroir*, the wine is vinified in open-top fermentors using native yeasts. The grapes undergo hand punchdowns and after the maceration is complete, the juice is extracted using a gentle basket press.

A Pinot Noir of surprising depth that opens with aromas of ripe boysenberry pie and chocolate cherry intermingling with hints of summer forest violets and sarsaparilla. Led by a rich base of black cherry and currant reduction, the palate builds as spicy earth flavors are lifted and framed by taut tannins and subtle oak spice for a precise, yet voluptuous finish.

Try it as an elegant aperitif paired with *hors d'oeuvres*, or with a bacon-wrapped pork tenderloin with apple-cranberry chutney.

Greg La Follette
Consulting Winemaker

Julia Vázquez
Winemaker

Brian Maloney
Winemaker

