



2007 Pinot Noir Bien Nacido Vineyard

Cases Produced: 295
Harvest Date: 9/15/2007
Numbers @ Harvest: 24.0 Brix
Wine Numbers: 13.9% Alc. 3.59 pH 0.61TA No R.S.

The 2007 harvest was very spotty and light at less than one ton per acre. The fruit came in on September 15th, just four days earlier than last year. This is a bit late, as Bien Nacido Pinot harvest time goes. As per normal, I was the one of the first to take the fruit in block N, which sent other winemakers scrambling to check their rows. The clusters were very small as well, with many "hens and chicks". That is where a cluster has regular size berries and berries that are undeveloped. The crushed fruit was thicker than normal and very concentrated. Yum-Yum... The 2007 Bien Nacido is pure N block, rows 62-76 (Martini clone on it's own rootstock, planted 1973) and is just the happy boyish charm Pinot Noir that we have come to expect from this premiere vineyard.

I gently destemmed (100%) into 4' by 4' by 4' open top fermenters, thus avoiding the harsh wood tannins found in the stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The fermentation took about two weeks. The wine spent around 11 months in French oak barrels. This years wine has a bit more oak than my usual wines. That is because I buy my barrels in the spring, before I am sure of crop size. I get the better price if I buy early. My new oak was 46% with the remainder of the barrels being one year old. This amount of new and one year old oak gives me a round mouth feel and a hint of smoke without overshadowing the fruit. The wine is unfinned and gently filtered (I call it rock and frog filtering) for visual clarity. I bottled this wine on August 1st, 2008. It may naturally throw some sediment over time. All of my wines are Very low in sulfites because I am personally allergic to them.

The 2007 is subtly spicy, layered with an intense red pinot fruit nose that is nuanced by hints of earth, strawberry, plum, blackberry and winter herbs. The mouth is extremely fresh, well balanced and vibrant, with silky tannins and a long and spicy finish. The aftertaste is always sweet and clean. White pepper is lingering along the way. This is a very marked characteristic of many red grapes from the Bien Nacido Vineyard. This is a lovely wine and has an attractive Burgundian element to the mouth feel. Overall it is worth a look for those who like classically styled pinot. Last years Bien Nacido received a 91 point rating from both Burghound and The Wine Enthusiast. I think the 2007 will be a winner too.

To sum it up, this year's vintage is a bit on the concentrated and dark side. The alcohol is a touch lower. so you can drink more. I'm guessing this baby's going to be a keeper, for those of you that like to collect. Just remember that it is very tasty right now too and there isn't much to go around!

Back Label. Lane Tanner has been handcrafting elegant red wine since 1984. You can reach her through her website @ www.lanetanner.com Laugh More-Flirt Often.