



2007 Pinot Noir Julia's Vineyard

Cases Produced: 447
Harvest Date: 8/30/2007
Numbers @ Harvest: 24.5 Brix
Wine Numbers: 13.8% Alc. 3.50 pH 0.64 TA No R.S.

Julia's Vineyard is located about 9 miles due east of Santa Maria and about 3 miles east from Bien Nacido Vineyards in northern Santa Barbara County. My rows.7 through 12, from block B4 (Marten Ray clone), overlook the Santa Maria Valley and are beautifully trellised up for maximum fruit exposure.

The fruit came in about a month earlier than in 2006. I harvested the fruit on August 30th, which is on the early side of normal. The 2007 crop was very low so it ripened a bit early. The average tons/acre were a bit less than one..super small crop size. Usually this vineyard comes in after my Bien Nacido fruit.but not this year. As per normal, I was the first to take the fruit which sent other winemakers scrambling to check and pick. 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 fermentation went well. I gently crushed the fruit into four (4' by 4' by 4') open top fermenter bins, avoiding the harsh wood tannins from 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 lasted almost exactly two weeks. 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 33% with 44% of barrels being one year old.of course, all French oak. The wine spent about 11 months in barrels. This amount of new and one year old oak gives me a round mouth feel and a trace taste of smoke without overshadowing the fruit. I bottled the wine on August 1st, 2008, after a gentle filtration to get out the big stuff. This wine was not finned in any way and it may naturally throw some sediment over time. All of my wines are Very low in sulfites because I am personally allergic to them.

This wine is very different from any of my other Pinot Noirs, although I make them all the same way. It is the ripest flavor-wise and most substantial structurally of my Pinot lineup. Here the nose is high-toned with red cherry and touches of raspberry and cranberry that introduces round, rich, delicious and attractively sappy flavors that possess fine depth and breadth as well as much better than average length. It is voluptuous with a haunting, smoky quality that is from the grapes themselves, not the oak. This wine will satisfy lovers of Burgundy with its' powerful fruit, satin like texture and hints of mushrooms and earth. I call this Pinot The Haunting Other Woman because it is dark, sensual and rather scary. The Robb Report says this Pinot achieves what few Pinot Noirs do: Marrying the forceful fruit of California with the more delicate mold, mushroom and earth essences we associate with grand cru's of Burgundy.

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!

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.