

C A L I 3 5 1



## 2007 CALI 351 Carneros Napa Valley Pinot Noir (Inaugural release)

### **Vinification Notes:**

The grapes come from Carneros which is the premium region in Napa Valley for Pinot Noir. This area is known for its cooler climate which allows full flavors and unique characteristics to develop. After the grapes were carefully handpicked and gently destemmed, they were transferred into a small open top tank. After a four day cold soak the grapes were gently punched down three times a day throughout fermentation process; the juice was then drained off and barrel aged for 10 months in French Oak.

### **Tasting Notes:**

A deep purple hue, the wine jumps out of the glass with aromas of wild blackberries and forest brush as well as earthy notes and deep toasty mocha. Further notes of violet and spicy cardamom fill out the complex nose of this wine. On the palate, luscious dark fruit such as damson plum and bright bing cherry highlight the ample fruit in the wine as well as the balanced acid and tannins that give this wine structure to age, but the fruit to be enjoyed now.

**Harvest Date(s):** September 3<sup>rd</sup> 2007

### **Harvest Chemistry**

Brix: 25.9

pH: 3.32

TA (g/L): 6.8

### **Technical Wine Notes:**

Barrel fermented: 100%

New oak: 40%

Alc %v/v: 14.6%

pH: 3.78

TA: 5.4 g/L

RS: 0.9 g/L

9L Cases Produced: 309