

# CLAIBORNE & CHURCHILL

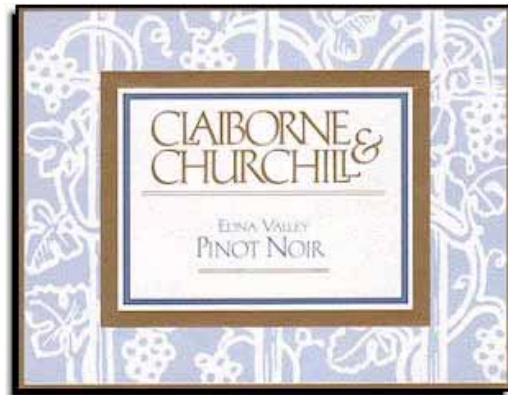
## 2007 Pinot Noir, Edna Valley AVA

We've been gleefully (but patiently) waiting to release this new bottling of our classic "Edna Valley" Pinot Noir, because we've known from the get-go just how wonderful it is. There is (obviously) no such thing as a "perfect" Pinot Noir (there are so many styles and so many terroirs), but in our book this one has everything you want in a Pinot Noir: a seductive bouquet of violets in the nose, a wallop of cherries-and-berries on the palate, a nice touch of good wood, and a long and elegant finish. Like all our reds from 2007, it has great color and good body, without being over-the-top dense and dark as some California Pinots can be. One doesn't so much drink this wine, as bask in its warm glow!

**Winemaker's Notes:** What color! This will be a vintage to remember for Pinot Noir in the Edna Valley and other areas of the coastal central coast. Low yields combined with ideal growing conditions made for concentrated fruit with great color.

All of our Pinot Noir is hand picked and sorted in the vineyard, giving us ideal quality coming into the winery. The grapes are de-stemmed and put into ¾ ton fermentation bins. Select yeasts are used for different lots, which are kept separate until they are blended into the different Pinots we bottle. I knew this was a good bottle of Pinot Noir 3 months after bottling when I opened it up; before I knew it the bottle was gone! It was rich, smooth and very seductive. All fine qualities for Pinot Noir. This Pinot Noir will age nicely over the next 5 years.

**Tasting Notes:** Aromas of wild berries leap from the glass, and layers of raspberries, dark strawberries and cherries all burst onto your palate. This Pinot Noir has it all. Rich and velvety, backed by soft, smooth tannins with a hint of oak.



Alcohol: 13.8% | pH: 3.67 | TA: 6.54

Residual Sugar: dry <0.05%

Harvested: Sept 5 - Nov 18, 2007, 24.8 Brix

Bottled: May 12, 2008

2380 cases produced