



Freestone

2007 Freestone Pinot Noir

Winemaking Data

Harvest dates: Sept. 6th – Oct. 4th 2007.

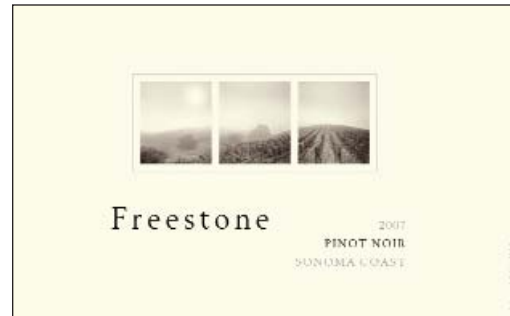
Blend & grape sources: 100% estate-grown Pinot Noir from Freestone Vineyards.

Aging regime: 15 months in French Oak barrels (65% new and 35% two- to three-year-old) before bottling in April, 2009.

Winemaker's Notes

The 2007 growing season was long and dry, yielding small berries with tremendous flavor and concentration. This wine has more depth and power than the 2006 Freestone wines, along with the structure and elegance of a Sonoma Coast Pinot Noir.

The wine exudes layers of sandalwood, anise, cassis and dried tea leaves. Its density lingers on the palate and offers flavors of plum, bing cherries, black tea and tobacco, while the finish provides the spicy and earthy characteristics that are typical of Freestone wines.



The Growing Season

After an unusually dry winter, the onset of bud break appeared early. The overall growing season was moderate and relatively even, with a few heat spikes in early summer at berry set, which assisted the vines towards veraison of smaller berries.

Harvest got off to an early start when warmer weather arrived in mid-August, and Chardonnay suddenly caught up. Pinot Noir harvest began on September 6th and then unseasonably cool weather followed in mid-September which slowed the season tremendously, creating a second harvest of sorts. The growing season was already extended due to early bud break in the spring, and with the cooler weather, hang time continued for Pinot Noir and some Chardonnay.