



Freestone

2007 Freestone Pinot Noir Pastorale Vineyard

Winemaking Data

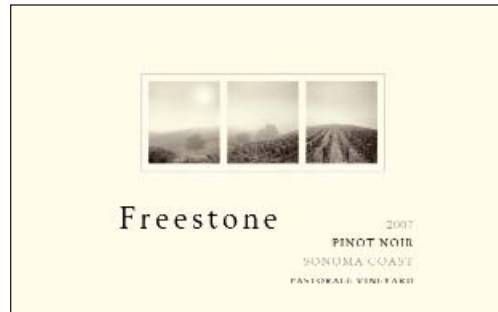
Harvest dates: Sept. 25, 2007.

Blend & grape sources: 100% estate-grown Pinot Noir from Pastorale Vineyard.

Aging regime: 15 months in French Oak barrels (67% new and 33% two- to three-year-old) before bottling in April, 2009.

Winemaker's Notes

The inaugural release of our Pastorale Vineyard Pinot Noir comes from possibly the best Pinot Noir site in the Freestone estate just adjacent to the winery. This special cuvée is comprised almost entirely of Calera selection grapes that were (only partially destemmed?), then whole cluster fermented in one of the winery's new, oak, open-top fermentors. The whole clusters add spice, texture and complexity that are not present in wines that are entirely destemmed. In addition, this seductive wine contains aromas of rich earth, sweet tobacco and sour cherry reduction, followed on the palate by the silkiest of tannins, along with vibrant acidity.



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.