



# Freestone

## 2007 Fogdog Pinot Noir

### Winemaking Data

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

**Blend & grape sources:** 100% estate-grown Sonoma Coast Pinot Noir from Pastorale, Quarter Moon and Ferguson Vineyards.

**Aging regime:** 15 months in 60% new and 40% two to three year-old French oak barrels.

**Coopers:** Francois Frères, Remond, Ermitage, Chassin and Rousseau.

### Winemaker's Notes

The 2007 Fogdog Pinot Noir has a very pronounced perfume of sour cherry compote with layers of cinnamon, spice, black tea and wet earth. The 2007 vintage was fantastic for the production of concentrated Sonoma Coast Pinot Noir. The warm weather in early September followed by a 12-day cooling spell allowed for longer than expected hang time. These conditions yielded small berries, hardened stems and loads of concentration. Slow fermentation with approximately 20% whole clusters on average produced a wine with concentration, balance and tremendous aromas that excite the nose before the first sip is taken.



### 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.