



SIERRA MADRE *Vineyard*

2007 PINOT NOIR SIERRA MADRE VINEYARD SANTA MARIA VALLEY

VINEYARD

DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE, SERIES	SANDY-LOAM, GAREY
AVERAGE ELEVATION	402'
VINE SPACING	6' X 6'
EXPOSURE	EAST/WEST
YEAR PLANTED	1997
ROOTSTOCK	5C
CLONES	777(47%), 5(32%), 667(21%)

Situated in one of the Central Coast's most coveted appellations, the Sierra Madre Vineyard lies near the western edge of the Santa Maria Valley, in northern Santa Barbara County. The light-textured, well-drained, sandy-loam soils cultivated here nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration, all essential qualities for top-level wines.

Arguably California's coolest grape growing region, this coastal valley is equally well-suited to both Chardonnay and Pinot Noir, as cold Pacific air blankets the vineyard as the evening approaches. This natural moderation of heat accumulation slows ripening in the developing grapes, allowing for extended "hang-time" to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

The Sierra Madre Vineyard Pinot Noir is owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

HARVEST 2007

DATE	9/13-10/1/07
TONS	28
BRIX	24.1° - 27.3°

The 2007 growing season began with a cool, windy spring. Throughout the summer, the vineyard enjoyed many fog-filled mornings followed by warm, sunny afternoons. A dry fall with cool nights allowed the fruit to complete its slow march to ripeness under optimal conditions.

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MONTHS IN OAK	10
OAK AGE	35% NEW FRENCH OAK

Winemaker Steve Rasmussen insists on hand-harvesting in the cool morning, a scenario ideally suited to Sierra Madre's unique coastal proximity. At the winery, Burgundian techniques were employed and each clone was gently vinified as an individual lot. The wine was aged in 35% new French oak barrels, imparting a subtly toasty, elegant wood character to the developing wine. At blending time, barrels were selected from the three clones, 777, 5 and 667 to form a complex, multi-layered finished wine.

WINE

PH	3.60
TA	0.64 G/100 ML
ALCOHOL	14.8%
BOTTLING DATE	8/22/08
CASES PRODUCED	1,772
RELEASE DATE	2/12/09
DRINK	DRINK NOW TO 2019 WILL PEAK 2015-2017

Deeply colored and sporting a vibrant crimson hue, the 2007 Pinot Noir was sourced entirely from our estate plantings in the cool Santa Maria Valley. Smoky, red cherry fruit aromas radiate from the glass in this spicy, elegant wine. French oak aged, this food-friendly Pinot Noir displays complementary notes of soft vanilla and subtle earthiness that create a tapestry of flavors in this velvety textured, graceful beauty.

The 2007 Sierra Madre Pinot Noir partners perfectly with classic Pinot Noir pairings like grilled lamb chops, slow-roasted duck breast and pork loin. For the more adventuresome, we recommend charcoal-grilled tuna steaks with wild mushroom and garlic risotto.

