

# W.H. Smith



## W. H. SMITH WINES 2007 Hellenthal Vineyard Pinot Noir

### The Vineyard:

Back by popular demand is our award-winning Hellenthal Vineyard Pinot Noir. The vineyard owned and farmed by our friends Gard and Lori Hellenthal, lies just 5 miles from the Pacific Ocean. They planted their first vineyards in 1980 on land that sits at 1200 feet elevation – just above the fog line. These wind-swept coastal vineyards see extreme patterns of weather during the year: powerful, strong storms in the winter months and long arid dry summers. These extreme growing conditions allow for extraordinary development of Pinot Noir structure and flavor. With yields of less than 2 tons per acre, Hellenthal fruit comes to our winery with intense concentration of flavor. This is the essence of what the Sonoma Coast Appellation is all about.

### The Wine:

The color of this wine is like looking at a bowl of liquid black cherries. The nose is earthy and toasty and ‘mushroom-y’, an archetypal Pinot. The mid palate structure is silky with bright cherry fruit and background notes of bramble bush. The finish is smoky and sexy - a truly special Pinot Noir.

### Food Matches:

How about a caramelized onion and gruyere tart with this earthy pinot? Try drinking our Hellenthal Vineyard Pinot Noir with a duck breast in a pomegranate glaze. A simply grilled Saratoga lamb chop and roasted potatoes pairs well too.

### Technical Information:

<b>Appellation:</b>	Sonoma Coast
<b>Composition:</b>	100% Pinot Noir Clones Pommard and 777
<b>Fermentation:</b>	Cold soaked for 6-8 days/Fermented on the skins
<b>Aging:</b>	10 months in 100% French oak Combinations of Taransaud, Ermitage and Treuil
<b>Alcohol:</b>	13.9%
<b>Harvest Dates:</b>	September 3 – 7, 2007
<b>Bottled:</b>	June 30, 2008
<b>Production:</b>	288 cases for current distribution
<b>Release Date:</b>	September 1, 2008