

W.H. Smith



W. H. SMITH WINES 2007 Maritime Pinot Noir

The Vineyards:

Maritime is our proprietary name for the *very best* Pinot Noir from the vintage. The 2007 Maritime Pinot Noir is predominantly from two vineyards located just miles from the Pacific Ocean. This vintage of Maritime also includes small lots of Marimar Estate Vineyard and Umino Vineyard for some added complexity

The Twin Hill Ranch Vineyard was originally planted as an apple orchard in 1942. This small four acre Pinot Noir vineyard is now owned and farmed by Ben Hurst. It lies in one of the coolest growing regions, southwest of the town of Sebastopol in western Sonoma County. The vineyard is planted with the Swan clone and Dijon 777.

The Hanes Vineyard is located west of Sebastopol on Burnside Road in the Sonoma Coast Appellation. This vineyard is farmed as a 'labor of love' with total devotion to developing perfect Pinot Noir flavors. This cool climate vineyard, one of our favorites, is planted to clone 777.

These Sonoma Coast Appellation vineyards are farmed to low yields with concentration of flavor in mind, and each brings unique qualities to the finished wine.

The Wine:

In 2007, Maritime stands out from our other Pinots because of its density and concentration. The fruit is dark and brooding – plums, blueberries and dark cherry. But, don't be fooled by all of this serious fruit. You will still get the elegance, balance and acidity that you have come to expect from the W.H. Smith Pinot Noirs. Our wines are made to accompany food and to express the grape in its purest form, which is why we focus on the most extreme, cool-climate vineyards. No wine is more a testament to classic Pinot Noir flavors than our Maritime.

Food Matches:

Roasted lamb or duck or something more exotic like veal chops with a chorizo stuffing would all be ideal matches for this wine.

Press from the 2006 Vintage:

93pts. Editor's Choice, *Wine Enthusiast* – December 15, 2007

Technical Information:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir Clones 777, 459, 667, 115 and Swan
Fermentation:	Cold soaked for 6-8 days/Fermented on the skins/Natural yeasts
Aging:	10 months in 100% new French oak Combinations of Radoux, Boutes, Taransaud, Ermitage and Treuil
Alcohol:	14.2%
Harvest Dates:	September 3 – 7, 2007
Bottled:	June 30, 2008
Production:	531 cases of 750/ml for current distribution
Release Date:	September 1, 2008