



W. H. SMITH WINES

2007 Sonoma Coast Pinot Noir

The Vineyards:

The 2007 Sonoma Coast Pinot Noir is a cuvee of various vineyard sources that we feel define the flavor profile of coastal fruit. This year the primary sources of the fruit are:

The Hellenthal Vineyard is at an elevation of 1200 feet sits on a rugged windy hillside five miles from the Pacific Ocean. Here the exposure is one of the most extreme in the Sonoma Coast Appellation. Winter storms, strong winds and summer fog combine to keep yields low but flavors intense. This coastal spot is where Gard Hellenthal planted his small Pinot Noir vineyard in 1980.

The Flocchini Vineyard is planted with 4 different Pinot Noir clones (Pommard, 777, Swan and La Tâche) Flocchini fruit comes from the 'Petaluma Gap' viticulture area, a microclimate that sits within the Sonoma Coast wine region.

The Twin Hill Ranch Vineyard is owned and farmed by Ben Hurst and his family. They have been farming organic apples in this area for generations. The vineyard is southwest of the town of Sebastopol in western Sonoma County. This vineyard is planted with the Swan and 777 clones.

The Morris Ranch is located near the town of Petaluma. These hillside vineyards were planted in 2001 with Pinot Noir clones 115, 667, 777, and Pommard. The vineyards lie in the middle of the foggy 'Petaluma Gap' growing region all within the Sonoma Coast Appellation.

The 2007 Vintage was a 'Vintner's Crop' with tiny berries which have high fruit to skin ratio and are good for color and intensity of fruit. We think this will be evident when you try our 2007 Sonoma Coast Pinot Noir.

The Wine:

Every year the goal for this wine is to capture the Sonoma Coast flavors in a bottle and at a price that allows our loyal customers to consider this their 'house' Pinot Noir. Immediately you will notice the more intense color of the wine, compared to prior vintages. The nose follows through with rose petals and Bing cherries.

The combination of four different vineyards in this wine equals concentration, bright acidity and that heavenly Pinot Noir silkiness.

Food Matches:

This is a great red wine choice for almost all grilled fish and shellfish. Drink it also with a dinner of a succulent, herb roasted chicken with grilled veggies. We even love this with take-out margarita pizza in the middle of the week.

Technical Information:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir Clones 777, 667, 115, Swan, Pommard and La Tâche
Fermentation:	Cold soaked for 7-12 days/Fermented on skins
Aging:	9 months in used French oak
Alcohol:	13.6%
Age of Vines:	6-20 years
Harvest Dates:	September 3 - 7, 2007
Bottled:	June 30, 2008
Production:	1566 cases of 12/750ml for current distribution
Release Date:	September 1, 2008