

# W.H. Smith



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

### The Vineyard:

We buy this fruit from David Umino, a third generation farmer, who has an eleven acre vineyard in the Russian River Valley Appellation. David's vineyard is located on a South facing slope, along Blucher Valley Road in Sebastopol. The vines receive sun from the East during the day and the coastal fog of Bodega Bay in the evening. When David wanted to plant Pinot Noir in 1997, others told him he was crazy – that it was simply too cold for growing grapes. We're sure glad he didn't listen!

The vineyard is planted with four Dijon clones of Pinot – 115, 667, 777, and 459. Our favorite part of this vineyard is primarily the one planted with 115 and 777 clones.

### The Wine:

On the nose, you will notice hints of rose petal and bacon fat. Once you indulge, you will be impressed by how well-balanced this wine is with beautiful red fruit, bright acidity and well-integrated tannins. The finish offers exotic spices and is luxuriously long. This wine always surprises us with its distinct exotic flavors.

### Food Matches:

Drink Umino Vineyard Pinot Noir with roasted pork loin with a spicy herb rub. A roasted duck breast with shaved black truffles would be heavenly.

### Technical Information:

<b>Appellation:</b>	Sonoma Coast
<b>Composition:</b>	100% Pinot Noir: Clones Dijon – 115, 777 and 459
<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>	14.2%
<b>Harvest Dates:</b>	September 3 – 7, 2007
<b>Bottled:</b>	June 30, 2008
<b>Production:</b>	148 cases for current distribution
<b>Release Date:</b>	September 1, 2008