

PESSAGNO WINERY



2007 PINOT NOIR

CENTRAL AVENUE VINEYARD

Monterey County

The Vineyard

Located south of the Arroyo Seco appellation of Monterey County, Central Avenue Vineyard produces striking, yet friendly wines because of its moderately warm days, cool nights, and shaley loam soil. The vineyard is planted to several recently imported French Dijon Pinot Noir clones. Each clone was harvested separately at ideal maturity and then fermented and aged in separate lots.

The Vintage

The 2007 vintage would be most aptly described as the coolest and most even keeled in the past three decades. Temperatures from early May through the middle of August seldom broke the 80 °F mark, delaying veraison and harvest substantially. By late September we experienced two dustings of rain but the stage was already set for the potential of making phenomenal wines. Both Chardonnay and Pinot Noir have now set new quality standards at Pessagno Winery as a result of the Vintage. Many of my colleagues agree that 2007 may be the Pinot Noir Vintage of our lifetimes!

Winemaking

Handpicked fruit was gently crushed on top of approximately 10% whole cluster grapes and allowed to “cold soak” for 72 hours. A highly specialized yeast provided a slow, cool fermentation to help preserve the delicate aromas and flavors characteristic of Pinot Noir. Pressed directly into French oak barrels, the wine was then aged for nine months before blending bottling.

Tasting Notes

Floral aromas of violet and rose petals are nicely complimented by dark cherry fruit flavors and caramel, a result of French oak aging. This Pinot Noir is a perfect accompaniment to afternoon entertaining or lighter meals. Being quite versatile, it pairs well with luncheon salads, seafood, pork, or chicken dishes.

Steve Pessagno, Winemaker



Harvest *October 7 & 10, 2007*

Brix 26.8

Months In Oak *Nine*

Alcohol 14.3%

pH 3.64

TA 6.6 grams/liter

Rs *Dry*

Production *3,010 cases bottled*

February 4 – 12, 2009

Suggested Retail \$21.00