

# PESSAGNO WINERY



## 2007 PINOT NOIR

FOUR BOYS VINEYARD

Santa Lucia Highlands

### The Vineyard

The Four Boys Vineyard is the name we gave to the four small Pinot Noir vineyards we have at the winery that, coincidentally, matches the number of sons I have. Our vineyards are aptly named Anthony, Stephen, Robert, and John. Planted to the famous “La Tache” clone of Pinot Noir, with origins from Burgundy, as well as several Dijon clones, these vineyards rival the best within the Santa Lucia Highlands appellation. In total, all four vineyards amount to about 3.5 acres of which my cousin Dave and I do most all of the farming. It is our flagship Pinot Noir.

### 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!*

### The Winemaking

Handpicked at a high level of maturity and only as each block matured, the fruit is co-fermented in a small tank with a minimum of the berries being crushed. After “cold soaking” for upwards of 6 days to slowly release flavor and aroma components from the grape skins, a special yeast known for its bold extraction qualities was added to initiate fermentation. After fermentation was completed the wine was pressed directly into 75% new French oak barrels and matured for eleven months.

### Tasting Notes

One look at the depth of color in this wine suggests that it is very jammy with concentrated aromas of ripe black cherry, and spice. The full, lush mouth feel follows layered flavors of candied plum and vanilla, reflecting the depth of the fruit and lavish use of oak. Beautifully balanced, it offers good body, rich texture, and a long, lingering finish. Grilled meats or hearty bistro makes for a perfect match.

Steve Pessagno, Winemaker



**Harvest** October 10 & 11, 2007

**Brix** 25.6

**Months In Oak** Eleven

**Alcohol** 14.9%

**pH** 3.67

**TA** 6.57 grams/liter

**Rs** Dry

**Production** 384 six-pack cases bottled February 25, 2009

**Suggested Retail** \$55.00