

PESSAGNO WINERY



2007 PINOT NOIR

LUCIA HIGHLAND VINEYARD

Santa Lucia Highlands – Estate Bottled

The Vineyard

Lucia Highland Vineyard is located in the northern region of the Santa Lucia Highlands appellation of Monterey County and just a stone's throw across the street from our winery. Its proximity to the cool maritime influences of the Monterey Bay allows the fruit to ripen slowly, producing world-class Pinot Noir with intense, up-front berry fruit flavors, seductive texture, and silky tannins. The vineyard is trellised to a Vertical Shoot Position (VSP) system that allows maximum sun exposure to the berries during ripening.

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

The Lucia Highlands Vineyard is comprised of several Dijon clones as well as several other proprietary clones that are now co fermented and barreled until just prior to bottling. The grapes were only lightly crushed into small fermenters, in which nearly 50% of the berries were left whole. A Burgundian yeast culture, known for bold flavors and aromas, as well as native yeast was used for fermentation. Allowed to barrel age “sur lees” and occasionally stirred for eleven months, this wine possesses a bold structure and stylish complexity.

Tasting Notes

This, the fourth release of the Lucia Highlands Vineyard Pinot Noir has vastly exceeded our expectations. This wine is deeply colored, rich and elegant, offering deep concentrated layers of cherry, current, and violets and a hint of caramel from oak aging. Stylistically classic, it wine pairs well with Mediterranean cuisine, especially grilled vegetables, seafood, veal, and pork.

Steve Pessagno, Winemaker

A handwritten signature in black ink that reads "Stephen Pessagno".



Harvest *October 11 & 16, 2007*

Brix *27.1*

Months In Oak *Eleven*

Alcohol *14.6%*

pH *3.67*

TA *6.25 grams/liter*

Rs *Dry*

Production *1,224 cases bottled
February 20, 2009*

Suggested Retail *\$28.00*