



TALLEY

VINEYARDS

2007 Pinot Noir

Edna Valley

The 2007 year began with an unusually cold winter which prolonged dormancy. Bud break was very even and the remainder of the year hosted mild temperatures with one unusual heat spike in September. The yield was slightly below average in the Stone Corral Vineyard, resulting in grapes with concentrated, intense flavors.

- ∞ Produced entirely from grapes grown in the Stone Corral Vineyard
- ∞ Hand harvested September 19 - October 9, 2007
- ∞ Yield averaged 1.23 tons per acre
- ∞ Aged sur lies for 19 months in French oak
- ∞ 30% new barrels, from the forests of Allier and Vosges
- ∞ Bottled May 18, 2009
- ∞ 217 cases produced

This pinot noir has an inviting bouquet of black cherry, raspberry, licorice, dry herbs, and an earthy minerality. The flavors are layered with black fruits, anise, and stone. Quite silky in texture, this medium bodied pinot noir finishes with well-defined, chalky tannins and balanced acidity. This wine can be enjoyed now, and will improve over the next 2-4 years in the cellar. This wine pairs nicely with wild Alaskan salmon and portabella mushroom risotto.

www.talleyvineyards.com