



Freestone

2007 Freestone Pinot Noir Quarter Moon Vineyard

Winemaking Data

Harvest dates: Sept. 7 – Sept. 12, 2007.

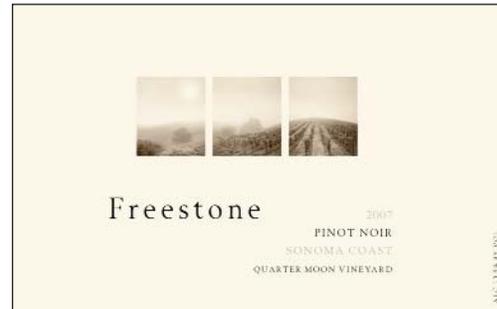
Blend & grape sources: 100% estate-grown Pinot Noir from Quarter Moon Vineyard.

Aging regime: 15 months in French Oak barrels (67% new and 33% two- to three-year-old) before bottling in April, 2009.

Winemaker's Notes

This unique, limited production wine was crafted at harvest by partially hand-destemming a ton of grapes into a one-ton open-top oak fermenter. The tank was then treated as a whole-cluster fermentation, receiving gentle punchdowns.

The Quarter Moon Pinot Noir expresses the true coastal characteristics of its site, which is in close proximity to the ocean and influenced by the fog and cool breezes that pass daily. The aromas boast blueberry, cassis and violet notes, while the palate is loaded with concentrated blackberry reduction, tobacco and spice. The partially destemmed clusters provide velvety tannins and a spicy black tea component that would not be present if the clusters had been completely destemmed.



The Growing Season

After an unusually dry winter, the onset of bud break appeared early. The overall growing season was moderate and relatively even, with a few heat spikes in early summer at berry set, which assisted the vines towards veraison of smaller berries.

Harvest got off to an early start when warmer weather arrived in mid-August, and Chardonnay suddenly caught up. Pinot Noir harvest began on September 6th and then unseasonably cool weather followed in mid-September which slowed the season tremendously, creating a second harvest of sorts. The growing season was already extended due to early bud break in the spring, and with the cooler weather, hang time continued for Pinot Noir and some Chardonnay.