



# Freestone

## 2008 Freestone Pinot Noir

### Pastorale Vineyard

#### Winemaking Data

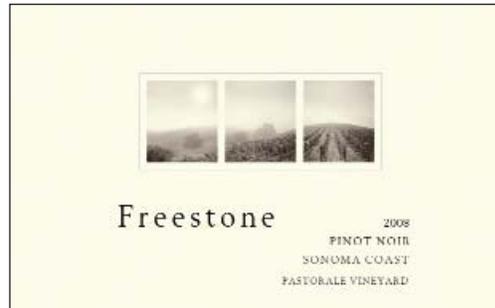
**Harvest dates:** Sept. 26 and 27, 2008.

**Blend & grape sources:** 100% estate-grown Pinot Noir from Pastorale Vineyard.

**Aging regime:** 16 months in French Oak barrels (67% new and 33% two- to three-year-old) before bottling in March, 2010.

#### Winemaker's Notes

This wine is a selection of very special grapes; some tiny, perfumed and concentrated, and others full of tannins, yielding a wine with uncommon purity, depth and concentration. Rich and penetrating, this is a serious wine with elegance and true Pinot essence. Harmonious aromas of cassis, blackberry reduction, anise, crispy sage and spicy oak jump out of the glass and draw you in. On the palate one finds alluring flavors of Bing cherry compote, tangerine zest, sandalwood, dried violets, baking spices, and silky tannins that provide a seamless texture. The finish is long and full with a lively, mouthwatering backbone of acidity.



#### The Growing Season

The 2008 vintage was a dry year overall and continued the streak of above-normal temperatures and below normal precipitation. Despite the dry conditions, there was good berry set in both Pinot Noir and Chardonnay, producing a substantial crop of balanced and flavorful fruit.

Because of severe frost in late March/early April, Freestone lost ~50% of estate Chardonnay. On the other hand, because of close proximity to the coast, it was unaffected by the major fires that broke out during the peak growing season, so all the wines are fresh, lively and free of any signs of smoke taint. The early part of the growing season was warm and steady, allowing for fairly even ripening in both varieties.

Beginning on September 1st a strong heat wave came through and began to dehydrate the delicate Pinot Noir grapes. Though the Chardonnay held up well under this pressure, the biggest challenge of the vintage was to harvest all of the most susceptible Pinot Noir blocks before temperatures soared above 100°F; therefore, the focus was on Pinot Noir, with all fruit harvested between September 3rd and September 27th. The Chardonnay harvest began with the warmer Russian River Bacigalupi vineyard on September 2nd, followed by Dutton Ranch on September 10th. The bulk of estate Chardonnay came in slowly between September 11th and October 1st.

Though the latter part of the growing season was unusually warm, the wines are quite vibrant, balanced and aromatic, and are a great follow-up to the highly successful 2007 vintage.