



Loos Family

PINOT NOIR

RUSSIAN RIVER VALLEY

2007

BOTTLES PRODUCED *300 Handcrafted*

ALC 14% BY VOL

Varietal: 100% Pinot Noir (*Vitis vinifera* L.)

Appellation / Sub-Region: Sonoma Coast AVA / Russian River Valley AVA

Vineyard: Bohemian Vineyard, Freestone, CA

Climate: Cool Pacific Ocean fog increases hang time for this early-ripening varietal.

Average summer peak temp. 26° C. 2007 weather cooperated with the vines!

Clones: Ultra premium select Dijon 115, 667 and 777 (equally divided)

Canopy: 2.5' by 9' spacing with split canopies to optimize sun coverage.

Rootstock: Robust 101-14

Harvest Date: October 9, 2007

Grape Yield: 2.5 tons per acre

Winemaker: Chris Nelson

Fermentation: Extended 9 day cold soak, gentle hand punch downs 3 times per day. 10 day fermentation with peak temperature of 32.2° C.

Yeasts: Native (Wild) & Lalvin Bourgorouge RC212

Élevage: 9+ months (50% new / 50% neutral French Oak)

Cooperage: François Frères (with medium toast plus)

Fining Agent: None used

Date Bottled: July 26, 2008 (unfiltered)

Acidity: 7.2 g/L

Alcohol: 14% by volume

Production: 300 (750 ml) bottles - total.

Suggested Retail Price: \$40 per bottle

Tasting Notes: Transparent ruby color. Medium body. Silky Mouthfeel. Ripe strawberry, red Cherry, vanilla, Asian Spices & subtle earthiness on palate. A fruit-forward style with some refined Burgundian elements. Enjoy with fresh grilled Salmon, seared Ahí Tuna or a roast Turkey breast sandwich!

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