



BEARBOAT PINOT NOIR Sonoma Coast

Vintage 2007

Grapes:

100% Pinot Noir

Tasting Notes:

Pale ruby color with moderately intense aromas of strawberry and vanilla notes. Medium body, balanced acidity and soft tannins.

In the Vineyards:

Grapes come from cool climate areas – 1/2 from Russian River, 1/4 from Sonoma Coast and 1/4 from Carneros. Fruit is harvested by hand in small containers with the philosophy that higher attention to detail yields higher quality.

Vinification:

Pinot Noir grapes are 100% de-stemmed for optimal fruit and tannin purity; The must goes through a pre fermentation cold soak for 3 days for color extraction.

Aging:

Only slow growing, tightly grained oak trees are sourced for the barrels for more refined flavor and tannin richness. Aged for nine months in 25% new French oak, 25% one year old, 25% two year old and 25% three year old barrels. The Pinot Noir is varied in its aging regimen for layers of complexity and balance.

Food Pairing:

Broiled salmon, grilled chicken, pork cutlet, fried Spanish Mackerel



90
Points
Editor's Choice
WINEENTHUSIAST



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