

# SPOT ON CELLARS

## 2007 PINOT NOIR SONOMA COAST

SPOT ON CELLARS  
936-B 7<sup>TH</sup> STREET  
NOVATO, CA 94945  
SPOT-ONCELLARS.COM

### WINE NICKNAME

“SANS NOM”

### TERROIR

COUNTY: SONOMA.

APPELLATION: SONOMA COAST.

VINEYARD: UNDISCLOSED.

**SITE SPECIFICS:** THIS 2½ ACRE VINEYARD SITS WITHIN TEN MILES OF THE PACIFIC OCEAN AND IS MOSTLY ORIENTED IN A SOUTH-SOUTH WEST DIRECTION. THE SOILS RANGE FROM ROLLING HILL WITH SANDY GOLD RIDGE TO 10% SLOPE WITH LITTLE TOP SOIL ON TOP OF FRACTURED ROCK. THE VINES CONSIST OF TWO CLONES (70% SWAN SELECTION AND 30% CLONE 115).

### COLOR AND AROMA

THE COLOR IS A LIGHT CHERRY RED. AROMATICS EMERGE SLOWLY, AND INCLUDE BLACK CHERRIES, STRAWBERRIES, BAKING SPICE, AND POMEGRANATE.



### FLAVOR PROFILE

FULL AND BALANCED, WITH STRAWBERRIES AND RED AND BLACK CHERRIES, FINISHING WITH A HINT OF ROSEWATER.

### TECHNIQUE

ON OCTOBER 1<sup>ST</sup> THE GRAPES WERE HARVESTED INTO ½ TON BINS AND DELIVERED TO THE WINERY WITH THE FRUIT TEMPERATURE STILL BELOW 55°F. THE GRAPES WERE HAND SORTED AND THEN DESTEMMED BACK INTO ½ TON BINS FOR FERMENTATION. APPROXIMATELY 30% OF THE FRUIT WAS LEFT AS WHOLE CLUSTER TO ADD COMPLEXITY AND STRUCTURE TO THE FINAL WINE. THE BINS WERE PUNCHED DOWN TWICE A DAY BY HAND TO ENSURE A MODERATE LEVEL OF EXTRACTION AND TO AVOID HARSH TANNINS AND BITTERNESS. AFTER A NINE DAY COLD SOAK THE NATURAL FERMENTATION WAS COMPLETE AFTER 16 DAYS. THE WINE WAS THEN PRESSED OFF OF THE SKINS INTO NEUTRAL FRENCH OAK BARRELS (30% NEW). AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT UNFILTERED AND UNFINED.

### GEEK INFO

**pH:** 3.34 / **TA:** 0.55 g/L / **BRIX:** 23.9 / **RESIDUAL SUGAR:** 0.00% / **ALCOHOL:** 14.2%

**135 CASES PRODUCED**

