

HOP KILN WINERY



Vineyard: Sonoma Mountain, Sullivan Vineyard

Planted: 1999

Blend: 100% Pinot Noir

Unfiltered & Unfined

Harvest Date: September 2006

Sugar @ Harvest: 26.5° Brix

Clone: Pommard #4

Rootstock: #101-14

Yeast: Native

Aging: Eleven months in French 40% new

Fermentation: Open top fermentation & hand punched cap management

ALC: 14.9%

R.S.: Dry

T.A.: 0.582g/100mL

pH: 3.64

Bottled: August 2007

Release Date: March 1, 2008

Cases Produced: 450

Winemaker's Comments

A classic Pinot Noir with aromas and flavors of mouthwatering dark cherry and violets showing density and complexity. Complement an array of foods, guava glazed pork tenderloin or BBQ planked salmon with spinach & porcini mushroom risotto.

Suggested Retail: \$38.00/750ML