



MONTINORE ESTATE

2007

Pinot Noir



***T*asting Notes**

The 2007 growing season was a bit of a “nail biter” for Pinot Noir but in the end we couldn’t be happier with the results. We had a cool wet Spring, a cool summer and a couple of scattered rains in late September, early October but this turned out to be just what our Pinot vines wanted to produce classic, complex Pinot Noir. The ’07 is very aromatic with notes of raspberry, Bing cherry, cranberry and baking spices with hints of rhubarb and mocha. On the palate it is fresh and ripe with more cherry, raspberry and spice and subtle notes of earth and mocha that unfolds in layers in the mouth. The finish lingers with flavors of strawberry, red berries and spice. This is a wine that should age very nicely.

Technical data...

Harvested.... 9/21-10/14

Tons per acre.... 1.83

Pounds per vine.... 4.22

Average brix at harvest... 21.6°

Alc.... 12.5%

pH....3.73

TA.... 5.8 g/L

Cooperage.... 8 months in oak

60% Hungarian 40% French

26% new oak

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