



2007 Manchester Ridge Pinot Noir

Harvest Information:

Varietals: Pinot Noir
Appellation: Mendocino County, Manchester Ridge
Vintage: 2007
Harvest Date: October 3rd

Ranch Breakdown:

Manchester Ridge Mendocino County

Winemaking Information:

Fermentation: BGY yeast @ 78-82F
Malo-lactic: Vinaflora strain ML bacteria
BBL age: 9 months 227 liter barrels
New oak: 66%
Primary Coopers: Bel Air
Barrel Type: 100% French oak

Finished Wine:

Alcohol: 14.6%
Acid: 7.1 g/L
pH: 3.63
Production: 72 cases (864 bottles)

Harvest Notes:

The stunning view from the top of Manchester Ridge needs to be seen to be believed. Located at an elevation of 2000 ft., the vineyard overlooks the Pacific Ocean and on a clear day, the lighthouse of Point Arena is clearly visible. This location creates an unique environment for the vines to grow in and for the grapes to develop. Fog, wind and heat waves are all pervasive throughout the growing season which leads to dynamic and distinctive fruit. The 2007 growing season was no exception. Great winds from the sea coupled with sporadic heat waves created stressed and concentrated fruit from which we crafted an intense and special wine.

Tasting Notes:

The 2007 Tom Eddy Pinot Noir is a rich and luscious, yet wholly unique offering. Layers of spice intermingle with earthy notes that accentuate the wine's natural strawberry and bright red fruit foundation. This wine has a big structure and intense flavor uncharacteristic of old world Pinot, but the fruit, spice and earth that permeate this wine exemplify what Pinot Noir is all about. Dynamic weather conditions produced deep and potent aromas and flavors within the berry brought out by fermentation and accentuated with just a hint of vanilla and spice from French Oak barrel aging. This wine has good aging potential but can be enjoyed immediately as well. Cheers!