



Estancia

2007 Pinot Noir • Pinnacles Ranches • Monterey

Estancia relies on the benefits of boutique-style winemaking techniques including whole-berry fermentation, gentle punch downs and basket pressing for our estate grown Pinot Noir. The Monterey based winery uses only native yeasts to increase aromatics and gentle gravity flow systems to minimize aggressive tannins and bitterness. This hand-crafted approach results in Pinot Noir with soft, luscious aromas and flavor and rich, deep color.

The grapes for our 2007 Pinnacles Ranches Pinot Noir are harvested primarily from our vineyards on Monterey County's Gabilan Mountains with the balance coming from our Santa Lucia Highlands Vineyard. Cooled by ocean breezes from Monterey Bay and aided by well-drained sandy soils, Monterey is one of California's ideal growing regions for Pinot Noir.

2007 was a superb Pinot Noir vintage. Above average rainfall in both late winter and early spring coupled with an extended harvest allowed the fruit to ripen on the vine at its own pace; the way nature intended.

Our vineyards are planted to eleven different Pinot Noir clones; predominately Dijon and Pommard clones.



Winemaker	Scott Kelley
Appearance	Deep garnet with crimson hues
Aroma	Notes of dark berries, black cherry and caramel accent the allspice, rose petals and soft hints of vanilla.
Flavor	Ripe blueberry, black cherry and plum balanced by rich creamy vanilla leading to a smooth lingering finish.
Appellation	Monterey
Oak Aging	10 months in French and Hungarian oak, 25% new
Total Acidity	5.8 g/L
pH	3.65
Alcohol	13.9%
Release Date	July 2008