

{Noble Vines}

667

2010 Pinot Noir **Monterey, California**

Born in France, Raised in America. Not all vines are created equal.

Over centuries, the French have carefully singled out the most coveted vines in Bordeaux and Burgundy, naming each vine with a unique number to identify its exceptional attributes. Here in California, we've planted a selection of these French vines exactly where they will flourish best. 667 Pinot Noir was inspired by treasured Dijon Clone 667 which adds luscious structure and texture to the wine. The gentle slopes of our Monterey vineyard estate produce a well-balanced cool-climate Pinot Noir with concentrated flavors and supple tannins.

TASTING NOTE

The 2010 vintage exhibits appealing aromas of red cherry, earth and light vanilla notes. Plush tannins and balanced acidity support core flavors of ripe Bing cherry, bittersweet cocoa powder, and delicate hints of sage. 667 Pinot Noir can be enjoyed on its own or with poached salmon, veal Parmesan, or grilled lamb.

VINTAGE NOTE

The 2010 vintage was ideal for producing high quality, elegant wines. In Monterey, it was the coolest growing season since 1998. After a relatively wet winter and early spring, temperatures remained cool and moderate throughout the initial part of the season. Fruit development, from budbreak through berry set, progressed slowly with yields just below average. A two-day heat spike in August proved challenging, but as careful picking began in late September, the quality of the fruit remained strong due to an overall cooler vintage. The resulting fruit was packed with brilliant, concentrated flavor and color.

VINEYARDS

Monterey is known for world class Pinot Noir. Its coastal climate is moderated by the cooling influences of the Pacific Ocean, and its primarily alluvial soils are well draining. This combination of conditions lengthens the growing season and creates Pinot Noir with balance and complexity. Fruit for the 667 Pinot Noir is sourced from several esteemed Monterey growing districts including Santa Lucia Highlands, San Bernabe and Arroyo Seco.

WINEMAKING

667 Pinot Noir begins in the vineyard, where the winemaker closely monitors the development of flavors and most importantly, the evolution of the tannins. When the tannins achieve optimal ripeness, the grapes are picked at night and delivered straight to the winery.

At the winery, the grapes are carefully de-stemmed into fermentation tanks where they cold soak for 72 hours. After initiating fermentation, the must is gently pumped over to maximize the extraction of color and flavor. After the must completes primary and malolactic fermentation, the wine is barrel-aged in a mix of French and American oak.



Appellation:	Monterey, California
Alcohol:	14.5% by vol.
Residual Sugar:	0.30 g/100ml

Total Acid:	0.52 g/100ml
Final pH:	3.60
Suggested Retail:	\$14.99

