

2007 Pinot Noir

Clos Pepe, Santa Maria Valley



Winemaker
Adam Tolmach



Winemakers Notes

This pinot is the polar opposite of the Bien Nacido 2007—so don't despair if you think I have abandoned my customers who enjoy a little generosity in their wines. The intersection of nature and human intervention always makes for surprises. The fruit came in very ripe by our standards, although, as usual, we were the first to pick out of this vineyard. This pinot presents a beautiful picture of what is amazing about Santa Rita Hills: ultra-ripeness and fresh natural acidity all mixed up with a dazzling aroma of ripe plums.

I feel certain this wine will be very popular—it's so easy and delicious! As an added bonus, after the bottle has been open for 24 hours it sheds some of its baby fat and reveals a serious, fine structure that should allow it to age gracefully for quite a number of years.

Vinification

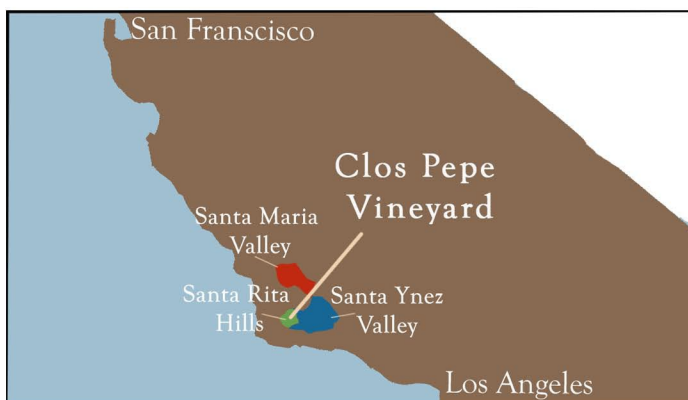
This pinot fruit was carefully sorted and destemmed into stainless steel open top fermenters for 6 days of cold soak before the start of the native yeast fermentation. It was punched down by hand until pressing 17 days later. It was then settled and moved to French oak barrels for aging, 30% were new. The wine was never racked before bottling 16 months later.

Blend: 100% Pinot Noir
Vineyard: Clos Pepe
AVA: Santa Rita Hills
Alcohol: 14.5%
Vinification: 25% New French Oak
Barrel Aging: 16 Months
Total Production: 531 Cases

Winery



Tasting room



109 South Montgomery St Ojai, CA 93023
805 798 3947 Info@OjaiVineyard.com www.OjaiVineyard.com

THE
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