

# VILLA<sup>MT.</sup> EDEN

## 2007 GRAND RESERVE PINOT NOIR BIEN NACIDO VINEYARD

### WINEMAKERS TASTING NOTES

“Sweet aromas of cherry, red fruits and forest floor lead to a broad, full-bodied palate with similar flavors, a hint of spice, a pleasantly earthy note, velvety mouth-feel, and crisp acidity on the lingering finish. A lingering finish gives the overall impression of a fine silk glove.”

– Armando De Santiago, Winemaker

### VINEYARDS

- Bien Nacido Vineyards, located in the Santa Maria Valley in Santa Barbara County, is one of America’s great, “grand cru” vineyards. Its owner, the Miller family, custom-farms each block for those who purchase the grapes; Villa Mt. Eden, one of the largest and oldest buyers of Bien Nacido fruit, has been working with the Millers since 1992.
- Most valleys in California’s winegrowing regions run north and south; Santa Maria Valley runs west to east, channeling Pacific Ocean breezes and fog into Bien Nacido in the morning and evening – ideal conditions for cool-climate-loving Chardonnay and Pinot Noir. Because of the cooler conditions, Santa Maria Valley has one of the longest growing seasons in the state – three weeks longer than Napa Carneros, for example -- allowing these Burgundian varieties to ripen at a slow, steady pace, and retain their natural acidity.
- 2007 began with a cold, dry winter, which extended vine dormancy into early spring, resulting in a late budbreak. Although the crop at Bien Nacido was 25% to 35% below average – due in large part to vine fatigue from the late-maturing 2006 vintage, which caused fewer and smaller shoots and clusters – we harvested intensely flavored grapes in 2007, with ideal sugar, acid and tannin levels, and great concentration.

### WINEMAKING

- The fruit was hand-picked in the chill of the night, when grapes are at their freshest, and delivered to the winery in a refrigerated truck. The whole clusters were destemmed and lightly crushed, maximizing the fruit-forward intensity.
- A short cold-soaking period further brought out the bright fruit character, and fermentation followed in stainless steel tanks, with gentle pumpovers and “rack and return” methods keeping the skins in contact with the juice, yet without over-extraction of tannins.
- The wine was moved to French oak barrels (35% of them new), for a 14-month aging period, in which it gained depth, texture and complex notes of caramel and spice.



### TECHNICAL DATA

<i>Total Acidity</i>	0.55g /100ml
<i>pH</i>	3.60
<i>Alcohol</i>	14.3%
<i>Blend</i>	100% Pinot Noir Bien Nacido Vineyard

### FOOD PAIRINGS

- Savory mushroom risotto
- Herb grilled salmon
- Roasted turkey

