



APPELLATION
Anderson Valley, Mendocino County

VARIETAL
100% Pinot Noir

COOPERAGE
30% new French oak
70% older French oak

TASTING NOTES

This sustainably-farmed, 2007 Lazy Creek Vineyards Reserve Puncheon Blend (RPB) Pinot Noir has aromas and flavors of cherry, raspberry, rose, and spice complemented by toasty oak, baking spices, and a hint of forest and earth, while structured, silky tannins round out the long finish. Aging potential is six to 20 years.

VINTAGE NOTES

Located just off the coastal region of Mendocino County, peaceful and bucolic Anderson Valley has warm sunny days and cool, foggy mornings and nights that create the ideal microclimate for producing this 100% 2007 Pinot Noir. Early bud break in March led to a dry and moderate spring and summer. The grapes for this wine were harvested in late September and early October. Overall this had to be one of the shortest harvests we can remember, with slightly lower yields than average, but with incredible concentration and intensity of flavors in the grapes.

WINEMAKER NOTES

Yielding only 1.2 tons per acre, the grapes for this old vine Pinot Noir are hand-harvested, fermented in macrobins — partially whole-cluster fermented — carefully basket-pressed and barrel aged in new and older French oak before bottling in March, 2009.

FOOD PAIRINGS

Our 2007 Lazy Creek Vineyards Pinot Noir is delicious paired with braised meats, fowl veal, salmon, lobster, prawns, and dishes with creamy sauces and spicy seasonings. Medium textured soups and stews also pair nicely.

WINE INFORMATION

Suggested Retail: \$46 | Bottled: March 2009 | Released: Summer 2010 | alcohol/pH/ta: 13.7%/3.43/.71 | Cases: 96