



**APPELLATION**  
Anderson Valley, Mendocino County

**VARIETAL**  
100% Pinot Noir

**COOPERAGE**  
30% new French oak  
70% older French oak

#### **TASTING 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 our Lazy Creek Vineyards 2007 Pinot Noir. This delicious, sustainably-farmed wine with aromas of black cherry, raspberry and spice is complemented by rich flavors of wild berry with a hint of minerality and earth. Silky tannins round out the finish. Aging potential is five to 15 years.

#### **VINTAGE NOTES**

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**

The hand-harvested grapes for this 100% Pinot Noir are fermented in macrobins – partially whole-cluster fermented – then carefully basket-pressed and barrel aged in new and older French oak for approximately 16 months before bottling.

#### **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**

Bottled: February 2009 | Released: September 2009 | alcohol/ph/ta: 14.1%/3.45/0.63 | cases: 880