

2007 reserve PINOT NOIR

DERBYSHIRE VINEYARD



“...CONCENTRATED BLACK CHERRY, CURRANT, AND RHUBARB FLAVORS... WITH A STREAK OF MINERALITY...”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

Our most coastal vineyard, Derbyshire, is located just 2 km from the Pacific Ocean and borders the Hearst Ranch where yields reach a mere 800 lbs per acre. This wine is 100% Pinot Noir from Dijon clones 115, 667, and 777. The grapes were destemmed in a Puleo Vega 10 and the whole berries were allowed to cold soak for 2 days prior to inoculating with Assmanshausen yeast. Pumped over two to three times daily. Barrel aged for 34 months in 80% new French oak.

The soils at Derbyshire Vineyard are primarily of the San Simeon series. The soil is a moderately deep, moderately well drained soil that formed in residual material weathered from sandstone. The surface layer is grayish brown sandy loam about 24 inches thick. The subsoil is brown mottled clay to a depth of about 34 inches. This is directly underlain by soft sandstone. The profile is medium acid in the surface and becomes very strongly acid in the subsoil.

The cool climate has made this wine dry, crisp and silky, but it shows powerfully concentrated black cherry, currant, and rhubarb flavors. It lengthens into raspberry compote, dark chocolate, truffle and peppery greens with a streak of minerality in the midpalate. You must let this wine breath and it will reward you with layers of complexity.

VINEYARD

Location: San Simeon

Soil: Sandstone over sandy loam, clay & soft sandstone

Year planted: 1998

Block: San Simeon 1 & 2

Clone/Rootstock: 115, 667, 777/101-14

WINEMAKING

Harvest date: 9/3/07

Varietal(s): 100% Pinot Noir

Oak: French oak, 80% new

Fining: None

Filtration: None

ANALYSIS

pH: 3.65

TA: 7.90 g/L

Alcohol: 15.3%

Aged: 34 months

Cases produced: 249

