



MacMurray Ranch 2007 Sonoma Coast Pinot Gris

The Sonoma Coast covers 750 square miles, from the Mendocino County line in the north to the Sonoma-Marin border in the south. Adjacent to the Russian River Valley, portions of the Sonoma Coast offer a unique climate zone - the coolest area in Sonoma County. Cool, moist air from the Pacific Ocean and cooling winds and fog pour in through the Petaluma Wind Gap, creating ideal conditions for growing Pinot Noir. As a result of these unique characteristics, the Sonoma Coast is recognized as a premier source for exceptional Pinot Noir and Pinot Gris varietal wines.

Wine Description

MacMurray Ranch Sonoma Coast Pinot Gris possesses an expressive fruit-forward character, exhibiting rich aromas of fig and white peach. The bright aromas and complex varietal characters of citrus and elements of spice add both weight and interest to the wine. The flavors of peach, spicy pear and citrus meld together in a rich core, resulting in a round mouth feel which complement its crisp, clean finish.

Viticulture Notes

The 2007 Sonoma harvest was smaller than normal, but produced excellent quality wine grapes. The low winter rainfall and mild spring affected the timing and overall size of the vintage. These climatic influences resulted in early budbreak and flowering, and also allowed the grapes to ripen evenly. The warm weather in mid-August initiated harvest and many varieties were being picked at the same time. As the tanks were filling up quickly, fog and cool weather arrived in early September and harvest slowed. The rest of harvest was characterized by sun and cooler than average temperatures which led to a long, drawn out harvest. Low humidity in the second half of harvest helped to prevent disease and allowed the growers to pick the grapes at ideal ripeness. The mild and even growing season, combined with the cooler weather toward the end of harvest, assisted the grapevines in producing small berries to deliver exceptionally concentrated fruit flavors.

Winemaking Notes

Winemaker: Susan Doyle

The grapes were gently whole-cluster pressed & the juice was cold-settled to give the wine elegance and balance to the mouthfeel. The Pinot Gris juice was primarily stainless steel tank fermented for 10-14 days with temperatures not exceeding 62° F. Around 19% of the wine underwent sur lies aging for an average of two months in used French oak barrels. The wine has been aged in the bottle for two months prior to release.

Varietal Content:	Pinot Gris
Varietal Origin:	86% Sonoma Coast, 14% Monterey
Alcohol Level:	13.9%
Titrateable Acidity:	0.59 g/100ml
pH:	3.25
Residual Sugar:	0.62 g/100ml