



MacMurray Ranch 2007 Sonoma Coast Pinot Noir

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

From the Sonoma Coast wine region, this Pinot Noir has elegant varietal fruit character expressing rich aromas and flavors of red fruits and fresh, earthy notes. Restrained when young, it will evolve into a smooth, complex wine with time in the bottle.

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 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

Grapes from premier Sonoma Coast vineyards contributed to the final blend of this wine. The grapes were harvested throughout the early morning to ensure the fruit was kept cool for fermentation, and were picked at the peak of ripeness during September through mid-October. The grapes were de-stemmed and cold soaked prior to fermentation for optimal extraction of color and flavor. A percentage of the must underwent natural fermentation and the remainder was inoculated with a mixture of Burgundian yeast strains for complexity, mouth-feel and depth of flavor. The wine completed malolactic fermentation in the barrel. The wine was oak aged in new and used French, American and European oak barrels for approximately six months.

Varietal Content:	Pinot Noir
Varietal Origin:	Sonoma Coast
Alcohol Level:	13.95%
Titrateable Acidity:	0.54 g/100ml
pH:	3.67
Residual Sugar:	0.05 g/100ml