

Brosseau Wines

2007 Brosseau Vineyard Pinot Noir – Chalone Appellation

Vineyard notes:

Owners	Jon and Jan Brosseau
Vineyard Management	Ruben Balderas/ Coastal Vineyard Management
Block	Heavy limestone outcroppings interspersed with decomposed granite
Climate	Region I, cool foggy mornings, warm days with gentle ocean breezes
Clones	Dijon 113 / 538 / Pommard 4
Age	6 to 27 years
Yield	1.2 ton/ acre
Farming	Hand harvesting, organic farming practices

Winemaking notes:

Winemaker	Bill Brosseau
Harvest Date	September 4th, 2007
Sugar / pH	24.9 / 3.56
Yeast	Assmanshausen
Fermentations	Fermented to dryness in 1 ton vats, malolactic fermentation in barrel
Barrel / Duration	100%, 1 year old French oak, 16 months in barrel
Fining / Filtration	None / Sterile
Numbers at Bottling	pH 3.64, TA 5.7g/L, Alcohol 14.3%
Release Date	March 1st, 2009

Tasting notes:

Deep, red color. Aromas of dark cherry, blackberry, strawberry, and vanilla bean. Upon further aeration, hints of sage, wild thyme, and anise jump readily out of the glass. Flavors of cherry, black pepper, and anise unite with finely textured tannins and lively acidity. This wine finishes strong with an integrated, lingering finish. This Pinot is showing well now, yet will continue to improve for the next 8 to 10 years. Decanting is recommended for immediate consumption.

168 cases (750ml) / \$38 per bottle

49 cases (375ml) / \$19 per bottle

