



Anaba

"THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT BLOWS UP THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER."

—JOHN SWEAZEY, PROPRIETOR

2007 "J McK" ANABA PINOT NOIR

VINEYARD AND WINEMAKING NOTES

Our Anaba Estate Pinot Noir comes from the sustainably farmed 'J McK' Vineyard and is located in the heart of Sonoma's Carneros region. Pinot Noir does particularly well in this growing region, as its climate is influenced by its proximity to the Pacific Ocean. The cooling influence of the Anabatic winds allows the grapes a longer hangtime prior to harvest, to slowly develop intense flavors. Our soils lend this Pinot Noir its unique flavor profile of mineral and black fruit.

Although cluster counts were high in most of our Sonoma vineyards, a sparse berry set in spring resulted in loose grape bunches with small berries, creating a greater skin to juice ratio, enhancing quality. We farm for low yields to produce the highest quality grapes.

This fruit was harvested early in the morning. The fruit came into the winery in exceptional condition and was hand sorted, gently de-stemmed, and transferred to small, one-ton vessels. Gentle extraction occurred for one week before fermentation began. After primary fermentation, the wine was transferred to French oak barrels for 17 months of aging.

TASTING NOTES

Our 2007 Estate Pinot Noir is an exceptional display of the harmony created when the winemaker blends the esteemed Dijon clones in the right proportions. This wine has top notes of warm raspberry jam and vanilla with subtle aromas of allspice and orange. A rich and juicy mouth-feel is intense with flavors of bright cherries and well-balanced barrel char.

TECHNICAL NOTES

Varietal: 100% Pinot Noir

Clones: 667, 777, 114, 115

Appellation: Carneros

Vineyard: "J McK"

Harvest Date, Brix, pH, TA

9/20-10/11, 23.2-24.5, 3.35-3.60, 5.4-6.2

Alcohol: 14.5%

Fermentation/Aging: Whole Berry Fermentation, 15% Whole Cluster, on skins for 17 days, basket pressed, aged 17 months sur lees in 30% new French oak.

Our preferred French Coopers include Francois Ferrer, Sirugue, Dargaud Jaegle.

638 cases produced

\$32 /BOTTLE RETAIL

