



Wedell
CELLARS

2007 WEDELL CELLARS "HILLSIDE VINEYARD" PINOT NOIR

IN 1995 WE PLANTED A SMALL STEEP NORTH FACING HILLSIDE VINEYARD IN THE SOUTHEASTERN END OF EDNA VALLEY WITH A FIELD MIX OF THREE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 115, 667 & 777) ON LOW VIGOR ROOTSTOCK (ROOTSTOCK 420A). WHILE TO OUR KNOWLEDGE, NOBODY ELSE HAD TRIED THIS APPROACH WITH PINOT NOIR, WE BELIEVED THAT BY DOING THESE THINGS WE COULD DELAY BUD BREAK, INCREASE HANG TIME AND ACIDITY WHILE KEEPING THE VINEYARD'S YIELD EXCEPTIONALLY LOW AND COULD POTENTIALLY PRODUCE AN EXCEPTIONAL PINOT NOIR. AFTER FIVE YEARS OF INTENSE FARMING OUR HILLSIDE VINEYARD FINALLY BEGAN PRODUCING A SMALL CROP.

OUR FOUR-ACRE HILLSIDE VINEYARD IS PLANTED AT A DENSITY OF ALMOST 2000 VINES PER ACRE, YET THE YIELD IN 2007 WAS LESS THAN 1.75 TONS (UNDER EIGHT OUNCES PER VINE). THE ALREADY LOW VIGOR VINES ARE CROP THINNED TO ONE CLUSTER PER SHOOT AND NO MORE THAN FOUR SHOOTS PER VINE, THE AVERAGE CLUSTER BEING LESS THAN TWO OUNCES! THE 2007 VINTAGE WAS THE FOURTH YEAR OF A SEVERE DROUGHT AND A REMARKABLY COOL GROWING SEASON. THE VINES STRUGGLED TO SET AND RIPEN AND AS A RESULT THE GRAPES REMAINED ON THE VINES UNTIL EARLY OCTOBER, ONE OF THE LATEST PINOT NOIR HARVEST WE'VE HAD TO DATE. THE GRAPES AFTER BEING SELECTIVELY HAND HARVESTED WERE DESTEMMED FOLLOWED BY AN INTENSE HAND SORT THAT REMOVED ALL STEMS, LEAVES AND SHOT BERRIES. THEN THE FREE RUN JUICE WAS THEN PUMPED OFF AND DISCARDED (SAIGNEE). THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND FINALLY SPENT TEN DAYS AT REDUCED TEMPERATURES FERMENTING ON THEIR SKINS DURING WHICH THE JUICE WAS GENTLY PUMPED OVER. FINALLY ONLY THE FREE RUN JUICE WAS PLACED IN TWO NEW FRENCH OAK BARRELS AND TWO USED FRENCH OAK BARRELS TO COMPLETE MALOLACTIC FERMENTATION AND AGE SUR LIES FOR TWENTY TWO MONTHS. THE WINE WAS NEVER RACKED, IT WAS GRAVITY BOTTLED OFF ITS LEES, UNFINED AND UNFILTERED ON AUGUST 5, 2009.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY AND RASPBERRY ARE ONLY A HINT OF WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICH MID PALATE AND COMPLEX FINISH ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT WHILE OUR 2007 HILLSIDE VINEYARD PINOT NOIR IS ENJOYABLE NOW IT HAS THE PROPER BALANCE TO BENEFIT AND IMPROVE WITH MORE BOTTLE AGE FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES	OCTOBER 2, 2007
BRIX	25.4°
ACID	3.30 PH, 7.35TA
BARRELS	TARANSAUD – CENTER OF FRANCE, ERMITAGE, - LES BERTRANGES
BOTTLED	AUGUST 5, 2009
ALCOHOL	14.9%
PRODUCTION	750ML: 1020 BOTTLES (170 SIX PACK CASES) 1.5 LITER: 60 BOTTLES

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