



## NOTRE VIN

### 2007 SONOMA COAST PINOT NOIR CLOS MADELEINE

#### **Winemaker's tasting notes by May-Britt and Denis Malbec**

Our Pinot has a beautiful garnet color, with hues of blue indicating its young age. The nose is typical of a pure Pinot Noir with floral notes of violets, daffodils and white lilies. The new French oak shows ever so slightly with hints of cedar wood, fresh walnuts and dark chocolate intermixed with fruity aromas of black cherries, dried wild strawberries and candied cranberries with a touch of spice with cardamom, laurel and crème brûlée. The finish is well-balanced and elegant with seamless integration of the tannins. This is a wine that can be enjoyed now, particularly if decanted, but also to be cellared for five to ten years.

#### **Grape source**

Our grapes for Clos Madeleine are from the cooler Petaluma gap area. They were all handpicked by our crew early on September 27.

#### **Vinification**

Hand-harvested, sorted pre- and post de-stemming on our state-of-the-art sorting tables prior to a five day cold-soak at 40°F, the fermentation of the pure berries took place for two weeks in one of our stainless steel fermenters, perfectly temperature controlled, with punch-down twice a day based on tasting. After the alcoholic fermentation, the wine was barreled in 100% new French oak barrels. We had a weekly stirring regime during two months and the Malolactic fermentation took place in barrels. Topping and racking the wine and regular tastings has been our duty until the bottling in January 2010. We did not fine nor filter the wine prior to bottling in order to keep its full expression.

#### **Wine and food pairing**

The traditional pairing with Pinot Noir is often game, like venison or deer, but it is a versatile wine and goes very well with a simple pork roast in a Le Creuset Dutch oven or a creamy risotto with wild mushrooms. Why not try adding some truffles now that it is the season. Notre Vin Pinot Noir is always a perfect complement of any autumn seasonal ingredients. We enjoy it with duck and squab – just delicious.

#### **Technical notes**

100% Sonoma Coast

100% Pinot Noir

Harvested on: September 27, 2007

Ageing: 22 months in 100% new French oak barrels

Alcohol: 14.2%

TA: 0.58

pH: 3.7

Production: 66 cases

