



MAIN STREET WINERY

PINOT NOIR

2008

VINEYARD INFORMATION Our South Napa estate vineyard in the rolling hillsides of the San Pablo Bay was the majority source for our 2008 Pinot Noir. This 100-acre marine influenced property is subject to the cooling breezes and fog similar to the Carneros region just to the west. This microclimate allows for a long, even ripening and is considered ideal for Burgundian varieties, including Pinot Noir and Chardonnay.

WINEMAKING For the Main Street Winery Pinot Noir, extensive seed removal is incorporated into the cap management process as well as oxidative racking during the oak aging period. This allows the tannins to polymerize more fully, creating larger, softer tannins rather than smaller, aggressive, more angular tannins. It also helps release the aromatic berry character inherent in the grapes.

TASTING NOTES The 2008 Main Street Pinot Noir displays flavors of strawberries, sandalwood, cola, and earth. The nose is focused, bright and balanced with generous ripe black cherry, cedar and vanilla aromas. The texture is soft and the wine finishes long and complete. Sleek and supple on the palate, the wine is bright with Bing cherry and spice with a hint of mint.

TECHNICAL ANALYSIS

• COMPOSITION	93% Pinot Noir
	7% Syrah
• APPELLATION	97% Napa Valley
	3% Monterey County
• ALCOHOL	14.3%
• TOTAL ACIDITY	0.55g / 100ml
• pH	3.65
• RESIDUAL SUGAR	0.15g / 100ml
• NOTES	

