



MAIN STREET WINERY

PINOT NOIR

2007

VINEYARD INFORMATION Our South Napa estate vineyard in the rolling hillsides of the San Pablo Bay is the singular source for our 2007 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 Expect ripe, open flavors on the palate with strawberries, sandalwood, cola, and earth. The nose is focused and bright, the texture is soft and generous, and the finish is long and complete. This luscious Pinot Noir balances generous ripe black cherry and mocha aromas with cedar, spice, and vanilla. Sleek and supple on the palate, the wine is brimming with bright Bing cherry and spice with a hint of mint.

TECHNICAL ANALYSIS

• COMPOSITION	93% Pinot Noir
	7% Syrah
• APPELLATION	100% Napa Valley
• OAK AGING	6 months
	French and American oak
• ALCOHOL	13.9%
• TOTAL ACIDITY	0.54g / 100ml
• pH	3.63
• RESIDUAL SUGAR	0.15g / 100ml
• NOTES	

RELEASE DATE January 2009

