



# CEDARCREEK

ESTATE WINERY



*Our Wine is Our Word*



## 2007 Pinot Noir

CSPC 567412

UPC 778913 057526

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### TECHNICAL INFORMATION

#### HARVEST DATES:

September 24 to  
October 15, 2007

#### FERMENTATION:

14 days  
80% whole berry  
cluster pressing  
Partial wild yeast

#### AGING:

15 months in  
French oak

#### BOTTLING DATES:

March 5  
and 10, 2009

#### RELEASE DATE:

September 1, 2009

#### CASES PRODUCED:

1840

#### ALCOHOL:

13.8%

#### TOTAL ACID:

7.4 g/l

#### RESIDUAL SUGAR:

2.0 g/l

#### PH:

3.65

In Block 4 of our home vineyard, Pinot Noir grows particularly well. Almost too well. So we bunch-thin rigorously to intensify the flavours of the remaining fruit. In fact, we let as many grapes drop to the ground as we harvest each fall. We could make more wine from Block 4, but that wine would not be as good. All our wine-making decisions get the same attention to detail as Block 4 does. And the results show in every bottle. On that, you have our word.

#### WINEMAKER'S NOTES

Pinot Noir is one of CedarCreek's signature varieties. The grapes come from our CedarCreek and Greata Ranch Vineyards, which are ideal for growing Pinot Noir. After whole berry cluster pressing, it was fermented using partial wild yeast strains in open-top fermenters and turned using "Kathunking" (turning the cap) two times each day. Aged in a combination of new and one-year old French oak, this is a wonderful Pinot Noir at a great price.

#### TASTING NOTES

Rich garnet red colour with wild strawberry, raspberry, spice and red cherry aromas. Nutmeg, cloves and spice on palate. Soft silky tannins with a juicy lingering finish.

#### CULINARY NOTES

Recommended with fresh salmon, roast lamb, turkey, duck and pork. Pairs well with soft to medium cheeses.

#### NOTES: