



B A T O N

2007 Laguna Ridge Pinot Noir, Sonoma Coast

VINTAGE AND WINEMAKING

This wine hails from the famed Russian River Valley appellation and the Sonoma Coast on a small, 4 acre hillside vineyard near Sebastopol overlooking the Santa Rosa Plain and Laguna de Santa Rosa. We added a small contribution picked from a prized vineyard in the Petaluma Gap (Sonoma Coast appellation) that we found complimented the wine. The vineyard's eastern aspect ensures good exposure to the sun's gentle rays from dawn through mid- afternoon and protects it from the extreme heat of the late afternoon sun. The vineyard's well drained, Goldridge soils keep vigor in check and the array of Pinot Noir selections - Dijon 113, 115, 667, 777, 459, Swan – lend personality and complexity to the wine. Great care was given throughout the growing season managing the leaf canopy and balancing the crop load on each vine. To retain the fruit flavors, we picked the grapes in the cool of night, harvesting the tiny grape clusters into small bins to protect them and prevent dejuicing. Immediately upon their arrival at the winery, we sorted the grapes by hand to ensure that only the finest grapes went to tank, culling out any sunburned berries, under ripe fruit or leaves. Aged in French oak barrels for 9 months.

Harvest September 28, 2007

Only 328 cases produced.

WINE NOTES

Enticing aromas and flavors of sweet raspberries, sandalwood, vanilla, tea and black cherries.

Cellaring and aging

Nice acidity and balanced tannins suggest this wine will age well. While ready to drink at release, we expect this wine will hit it's prime 3 -5 years from vintage. Best cellared in a cool, dark environment at a consistent temperature, preferably ~55 degrees F.. If possible, store the bottles on their sides to keep the corks wet so they do not dry, crack and leak.

Serving temperature

Best served cool (~ 62 - 65 degrees F). If the wine needs cooling we recommend placing it in a refrigerator for no more than 30 minutes.

Favorite pairings

Salmon, chicken, turkey, veal, smoked or wood roasted sausage, anything with truffles or mushrooms, sweet vegetables (such as tomatoes, carrots, beets, caramelized onions and grilled bell peppers) or mild or creamy cheeses such as Brie or Camembert.