

2005 “Lindsay Paige Vineyard” Estate Pinot Noir

The Vineyard:

Lindsay Paige Vineyard

is named after the Alfaro's lovely daughter. Planted in 1998, the vineyard covers a little more than 7 acres on a north west facing hillside between 550 and 650 feet elevation. The upper portion is planted to Pinot Noir. This high density planting (almost 2000 vines per acre) consists of clones 113, 114, 115, 667, 777, 828, 359, 475, Pommard 4 and Pommard 5



The Vintage:

Due to intense rains during flowering, yields were a minuscule .75 tons to the acre. The grapes were harvested on September 23th.

Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for seven days.. According to traditional methods, punch downs are performed daily by hand. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 19 months on the lees.

The Wine:

This is a beautiful and darkly rich Pinot that has intense ripe fruit and exotic spiciness. It is lush with plummy, sweet flavors and smoky layers. Raspberry, cherry and candied cranberry burst out in this Pinot and vanilla mocha linger on the finish.

Technical Data:

pH	3.71	Production	172 cases
TA	.60 g/100ml	Release Date	September 1, 2007
Alcohol	14.2 % by vol.	Aging	19 months in French oak barrels (66 % new)
Bottle Size	750 ml	Suggested Retail	\$40.00

Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.