



2007 “Côte Est” Pinot Noir



Production:	427 cases
Vineyard blocks:	The cooler East side of our estate vineyard
Clones:	40% Dijon 677, 30% Dijon 115, 20% Dijon 114, 5% Dijon 777, 5% Pommard
Alcohol:	13.5%
Winemaker:	Steve Ryan (Mendocino Farms, Hopland, CA)
Vineyard AVA:	Chehalem Mountains, Willamette Valley

The Côte Est cuvee is sourced from vineyard blocks found on the Eastern slope of our estate, remaining much cooler due to fir tree shade in the early morning and less sun exposure in the late afternoon.

Tasting notes: A wonderfully aromatic wine, the Côte Est has a creamy glycerin texture with flavors of red cherry and cinnamon. The finish lingers with soft vanilla tones, earth, and spices.

Notes from release in 2009: The 2007 Côte Est presents aromatics of cherry licorice, ripe strawberry and raspberry. On the palate, fresh cherry and raspberry mingle seamlessly with subtle mid-palate tones that resemble the toasty flavors found in a fine Champagne. The oak is refined and integrated – modestly present, but in no way dominant. The wine finishes with soft tannins, and a hint of flinty minerality that lingers. Steve Ryan, previously the winemaker for Martinelli and presently the head winemaker and partner in Mendocino Farms, a biodynamic winery in Hopland, CA, masterfully crafted the 2007 Côte Est. Produced from 100% Le Cadeau estate grown fruit, hand-picked into 25-lb. bins, and shipped in a refrigerated truck for overnight delivery to Hopland, CA.



