

VILLA^{MT.} EDEN

2007 GRAND RESERVE PINOT NOIR RUSSIAN RIVER VALLEY

WINEMAKERS TASTING NOTES

“Sweet strawberry, cherry and toffee notes are laced with spiced tea, soft oak, and cranberry accents. Silky tannins join a long, berry fruit finish.”

– Mike McGrath, Winemaker

VINEYARDS

- Placida Vineyard is located in the heart of the Russian River Valley. The vineyard was planted and is impeccably managed by “Chuy” Ordaz.
- Ordaz named the vineyard after his grandmother and daughter. In Spanish, the name “Placida” connotes grace and inner strength - qualities highly sought after in Pinot Noir.
- The nine-acre vineyard is densely planted to several Pinot Noir clones which are ideally suited to the highly-regarded Goldridge sandy loam soil series of this vineyard. Clones include Swan, 777, 667 and Pommard.
- Great wines are born in Goldridge soils because they are extremely well-drained and infertile. These non-vigorous, self-regulating vineyards produce wines with depth and finesse.
- The Russian River growing region covers 150 square miles, with almost 30% dedicated to Pinot Noir. Influenced by the cool, coastal fog, warm days and cool nights, it preserves the fruit’s fragrance, natural acidity and delicate flavors.

WINEMAKING

- Clusters of ripe, handpicked grapes were destemmed with minimal crushing to maximize fruit-forward intensity and fleshy, fruit characters in the finished wine.
- A four-day cold soak prior to the onset of primary fermentation resulted in lively fruit aromas, beautiful color, and concentrated flavors.
- Gentle cap management during primary fermentation resulted in a wine with fleshier, richer body.
- Secondary malolactic fermentation occurred in-barrel to provide an integrated crème brûlée, toffee-like character.



TECHNICAL DATA

<i>Total Acidity</i>	0.56g /100ml
<i>pH</i>	3.77
<i>Alcohol</i>	13.5%
<i>Blend</i>	100% Pinot Noir

FOOD PAIRINGS

- Fresh Northwest salmon
- Grilled seasonal vegetables brushed with olive oil
- Artisanal cheeses

