

# DANIEL GEHRS WINES

*Limited*

**2007 PINOT NOIR**

**SANTA MARIA VALLEY**



The River Bench Vineyard was planted in the early 1970's by Louis and George Lucas as part of the original Tepusquet Vineyard. This aptly named vineyard is on an ancient, gravelly riverbed and is so rich in gravel that it was purchased a few years ago by Union Asphalt Company as a future gravel quarry! The Santa Maria Valley is historically home to the largest acreage of top quality Pinot Noir in California. It is very cool being open all the way to the coast with nothing more than low hills between it and the nearby Pacific. The grapes for this wine were hand-harvested in early October in half-ton bins. They were crushed the same day at our winery in Buellton and yeast inoculated the next day. Fermentation was well under way a day or two later and the nearly dry must was pressed 10 days after harvest. It was soon racked to barrels with nearly all of the fermentation lees (dead or dying yeast for the most part) and received twice per month topping only until the following May when the clear wine was racked off. Approximately 5 gallons of heavy lees remained behind in the barrels. The benefit of the long lees contact is to impart much of the smooth, creamy, silky texture this wine has. It was aged in the same barrels after thorough washing until mid-November and sent to bottle the night before Thanksgiving. This Pinot Noir from an outstanding, low-crop year has a Cote du Beaune Burgundy-style with fresh black cherry, sweet earth, spice and raspberry aromas and flavors. It has good, typical color (minus the purple often present in other red wines but this is natural for Pinot Noir) and a wonderful, silky smoothness that lends a versatility to this wine that is remarkable in many ways. I love Pinot Noir with many foods but especially prize its company with salmon or duck. Enjoy it over the next 5-10 years.

~ DANIEL GEHRS *Founder/Winemaker*

## WINE PROFILE

VINTAGE: 2007

APPELLATION: Santa Maria Valley, River Bench Vineyard

HARVEST: October 4

FERMENTATION: Open top 1- 1/2 ton fermenters. 3-4 punch downs daily. Pressed at 10 days on the skins.

AGING: 60 gallon French oak barrels, average age 5 years for 13 months. 7 months sur lees.

Varietal composition: 100% Pinot Noir



## TECHNICAL DATA

ALCOHOL: 14.3%

WINE PH: 3.76

WINE ACIDITY: .53

RESIDUAL SUGAR: 0.04%

CASES BOTTLED: 337

UPC: 7 60919 62678 3

## AWARDS

GOLD: 2009 San Francisco Chronicle wine competition

SILVER: 2009 Grand Harvest