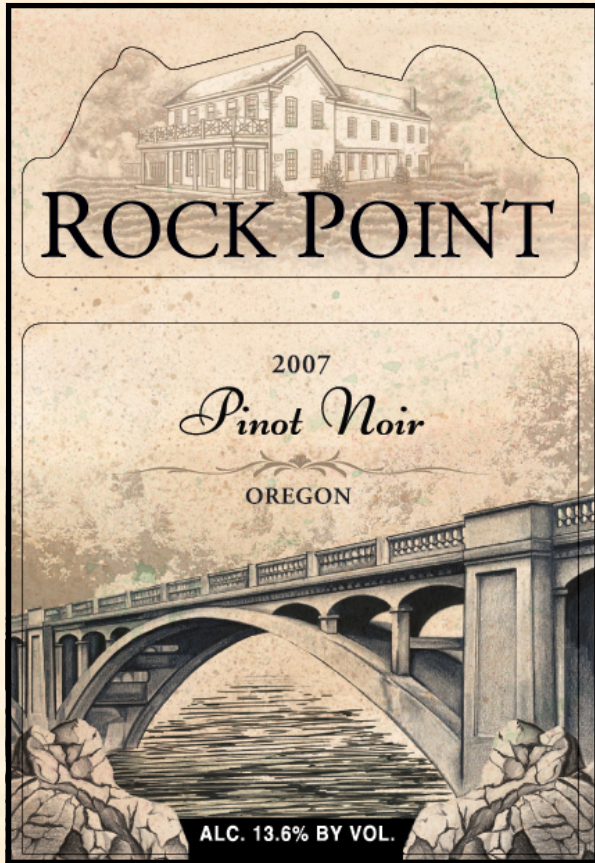


ROCK POINT

2007

Pinot Noir



Wine Analysis:

- pH - 3.72
- Titratable Acidity - 4.8 gms/L
- Residual Sugar - <0.25%
- Alcohol - 13.8%

Tasting Notes: This is a delicate burgundy colored wine with varietally characteristic Pinot fruit aromas including notes of raspberry, dark cherry, earth, and spicy, toasty French oak. Medium bodied with flavors of currant, mushroom, and roasted popcorn kernel. Food friendly, rich, and savory... Nice acid to accompany the soft tannins, definitely ready to drink now.

Winemaking notes: 100% 2007 Oregon Pinot Noir, Dijon clone 777, was harvested by hand early morning in mid September at optimum ripeness. The fruit was then hand sorted on its way to the destemmer, then gently moved into small stainless fermenters, where it cold soaked for 5 days prior to being inoculated. We whole berry fermented the must with EC1118 (yeast) at 85-90°F for six days, irrigating the cap 3 times daily. EC1118 was utilized because it enhances varietal character, while providing nice color extraction. At dryness, the must was then pressed gently to 1.6 bar. Secondary, or malo-lactic fermentation took place naturally on 50% new French Oak. The wine was then stirred on its lees for 5 months, in order to gain some weight while softening its finish, then crossflow filtered just days before bottling, on February 27, 2008.

www.rockpointwines.com