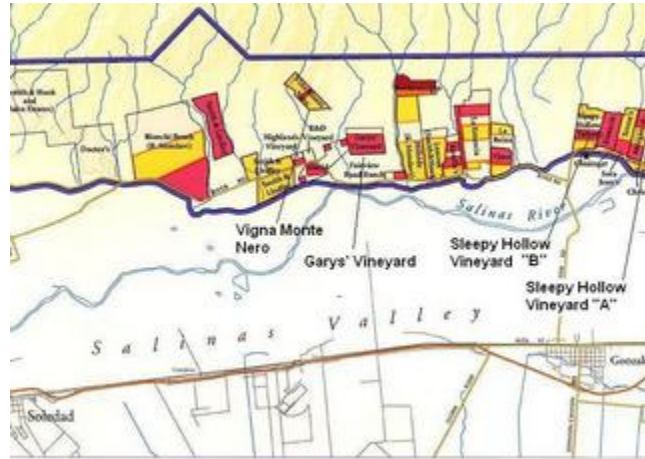


2007 Vigna Monte Nero Pinot Noir

The Vineyard:

Vigna Monte Nero Vineyard is located in the Santa Lucia Highlands American Viticultural Area. The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the towns of Gonzales and Soledad. It is an interesting viticulture area because of the strong winds that consistently blow in off the Monterey bay every afternoon, which cool the vineyards and prolong the grapes hang-time. It is owned by Ray Francioni. The map shows the location of the Vigna Monte Nero Vineyard in relation to Sleepy Hollow and Garys' Vineyards.



The Vintage:

The long cool growing season allowed the wine to develop full ripe fruit flavors while retaining excellent natural acidity. Cool conditions throughout the harvest season allowed us to pick the fruit at the moment of optimal maturity.

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 four to six 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 11 months on the lees.

The Wine:

This wine has deep ruby color; complex aromas of black cherry, blackberry, ripe plum, spice, toast and smoke. Velvety texture and a rich mouthfeel are backed up by soft tannins. It will continue to improve with three years in the cellar. Only 70 cases were made.

Technical Data:

Production	70 cases	Release Date	February 1 st , 2009
Alcohol	14.5 % by vol.	Aging	10 months in French oak barrels (33% new)
Bottle Size	750 ml	Suggested Retail	\$33.00

Suggested Food Pairings:

This versatile wine pairs well with grilled meats, poultry, ripe cheeses and certain seafood items.

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