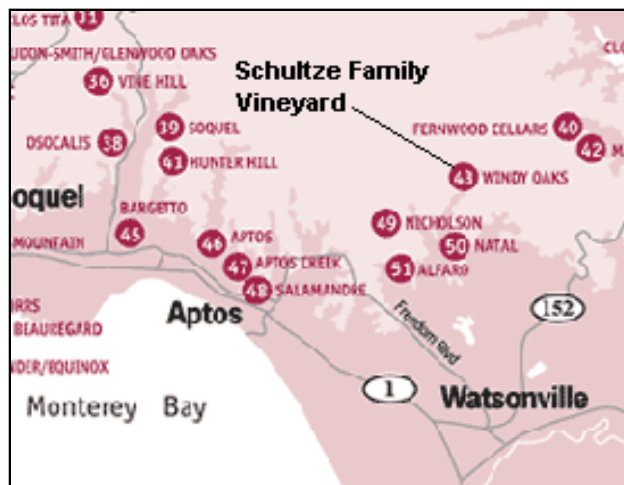


## 2007 Schultze Family Vineyard Pinot Noir

### The Vineyard:

Located in the Santa Cruz Mountains near the town of Corralitos, the Schultze Family Vineyard is farmed by Jim and Judy Schultze, proprietors of the Windy Oaks Estate. The vineyard is planted to fifteen acres of Dijon clones 115, 667, 777, 2A and Pommard (clone 4). Due to the relatively high elevation (1,000 feet) and the close proximity of the Monterey Bay, the Schultze Family Vineyard is always the last Pinot Noir vineyard to be harvested in the area. This long hang time results in wines of exceptional balance and flavor development.



### The Vintage:

Fruit set was moderate. Optimal conditions during the harvest period gave allowed us to pick the grapes at the peak of maturity. The grapes were harvested at the end of October.

### 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 five 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 10 months on the lees. The wine was bottled without fining or filtration.

### The Wine:

Deep ruby color; Bright fruit aromas of red raspberries, cherries, and Asian spice. This wine possesses a silky texture with excellent tannin and acid balance. This wine will continue to improve for three to five years in bottle.

### Technical Data:

<b>Production</b>	235 cases	<b>Release Date</b>	March 2009
<b>Alcohol</b>	14.5 % by vol.	<b>Ageing</b>	10 months in French oak barrels (40% new)
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$36.00

### Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.