



## 2007 PINOT NOIR – FIDDLESTIX VINEYARD



**GRAPE VARIETY:** 100% Pinot Noir

**VINEYARD:** Fiddlestix Vineyard,  
Sta. Rita Hills, Santa Barbara County

**BOTTLING DATE:** April 22, 2009

**ALCOHOL:** 14.9%

**PRODUCTION:** 140 cases

**RELEASE DATE:** August 1, 2009

### WINEMAKING

- Fruit was sorted before and after destemming (without crush rollers) and allowed to cold soak for 48 hours
- Fermented as whole berries in small, open-top bins; punched down by hand 3 times per day
- Pressed in small hydraulic basket press
- Free run and press juices were transferred to barrel dirty
- Aged 17 months in 100% French oak barrels, approximately 68% new for the first 9 months, then 33% new for the remainder. Barrels included custom profile D&J unique to Anglim Winery
- Bottled unfined and unfiltered

### TASTING NOTES

The 2007 Anglim Fiddlestix Pinot Noir is a blend of Pommard clones 4/5, and Dijon clones 115, 113, and 667. 2007 is proving to be a superb year for Sta. Rita Hills Pinot Noir, and this Fiddlestix release is no exception. The wine is dark in color and fragrance, showing intense concentrated notes of black cherry and black raspberry, violets, and spice. This is the meatiest Fiddlestix Pinot we have made to date; as such, it will benefit from decanting in 2009.

Drink now through as long as you're willing to wait...

### FOOD IDEAS:

- Rich dry cheeses, such as Mimolette and aged Gouda
- Mushrooms, such as in a tart or pasta dish
- Plank Salmon or similarly prepared fish
- Game poultry
- Pork roast or ribs