

2007 BADGE - Pinot Noir "Double Barrel"

WINEMAKING NOTES

HAND SORTED FRUIT, 100% DE-STEMMED, JACKS REMOVED.
COLD SOAKED IN OPEN-TOP FERMENTERS FOR 4 DAYS.
MACERATION TIME 18 DAYS.



VARIETAL: 100% Pinot Noir

APPELLATION: Sta. Rita Hills AVA

VINEYARD: Rancho La Viña & Rancho Las Hermanas

BARREL AGING: 56 months in 30% new French Oak

ALCOHOL: 14.2%

TA: 6.7 g/L

pH: 3.54

Palate Notes: This Pinot Noir is dark ruby in color. Rootbeer, black cherry and plums are layered beautifully in this wine and sprinkled with notes of exotic spices and red apples. It is dominated by a solid tannin structure, extremely well integrated oak, has fearless acidity and a lengthy finish.

Serving Suggestions: Grilled meats; especially wild salmon, duck, venison, and Colorado lamb.

Optimal Temperature: 56°

