



2008 Occidental Vineyard Pinot Noir  
Sonoma Coast, California

**Vineyard:**

*Clone:* Calera

*Planted in:* 1995

*Density:* 1400 vines per acre

*Elevation:* 990 feet

*Slope:* 3% to 5% South facing

*Row Orientation:* North-South rows

*Soil:* Sandy loam and Sandstone

**Vintage:**

*GGD (April-October):* 1,900

*Rainfall (April-October):* less than 1"

*Budburst:* First to last week in March

*Bloom:* First to last week in May

*Harvest:* First week in October

**Vinification:**

*Harvest Parameters:* 24 brix; 3.6 pH; 6g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 ton oak tanks

Cold soaked for 5 - 12 days

Spontaneous indigenous fermentation, punch-downs and/or pump-overs

Fermentation curve peak between 30 - 35 degrees centigrade

Pressed after 15 - 22 days of vatting time

*Barreling:* all French oak with 100% new

3.7 pH, 6 g/L TA, Alc. 14.4%, 100 Cases Produced

**Winemaker:** Sashi Moorman

**Tasting Notes:** This is our third vintage from the famous Occidental Vineyard in the Sonoma Coast appellation of California. The 2008 vintage provided us with meager yields, but fantastic concentration of flavors and texture. Aged in 100% new French oak for 16 months, this wine represents the crown jewel of Evening Land's portfolio in California. An explosive aroma of wild cherries, hints of cinnamon and freshly sanded cedar, precede flavors of summer red fruits, hints of citrus and an unbelievably long, silky texture. The 2008 Occidental Vineyard Pinot Noir will undoubtedly be one of our longest-lived wines from the vintage.



2009 Seven Springs Summum Chardonnay  
Eola-Amity Hills, Oregon

**Vineyard:**

*Clone/rootstock:* Dijon 76 on 3309

*Planted in:* 1995

*Density:* 453 vines per acre

*Elevation:* 350 to 450 feet

*Slope:* 12% Eastern slope

*Row Orientation:* East-west rows

*Soil:* Volcanic Basalt soils – mainly Jory with some Nekkia

**Vintage:**

*GGD (April-October):* 2,145

*Rainfall (April-October):* 208.8 mm

*Budburst:* April 5<sup>th</sup> to 10<sup>th</sup>

*Bloom:* June 17<sup>th</sup> to 23<sup>rd</sup>, 2009

*Harvest:* October 5<sup>th</sup>, 2009

**Vinification:**

*Harvest Parameters:* 21.3 brix, 3.26pH and 8.3 g/L TA

*Pressing:* Whole bunch pressed with a gentle and long champagne cycle.

*Settled overnight and racked to barrel with fine lees*

*Barelling:* All French oak with 25% new

*Spontaneous indigenous fermentation, peak at 22 degrees centigrade.*

*Malolactic fermentation: 100% completed naturally in barrel*

*0.8 g/L RS, 3.37 pH, 5.8 g/L TA, Alc. 12.9%*

*200 Cases Produced*

**Winemaker:** Isabelle Meunier

**Consulting Winemaker:** Dominique Lafon

**Tasting Notes:** Pale straw in color with silvery tones, the aromas leaps out and competes for attention with notes of white peaches, herbal hints of fennel and lemon balm with an impressive crushed stone character. The attack on the palate is bright and light, yet coating with a creamy core that keeps on tightening. The finish is unusually long with lemon and citrus balancing and supporting the frame to the stony character. This is a wine of great texture that will blossom with age and that will continue to make your mouth water.



2009 Seven Springs Summum Pinot Noir  
Eola-Amity Hills, Oregon

**Vineyard:**

*Clone/rootstock:* 114, 115 and 777 on 3309 with old vines own-rooted Pommard

*Planted in:* 1984, 1988 and 1993 to 1996

*Density:* 453 and 873 vines per acre

*Elevation:* 350 to 650 feet

*Slope:* 6% to 12% Eastern slope

*Row Orientation:* East-west and North-South rows

*Soil:* Volcanic Basalt soils of the Whitzel series with some Nekkia

**Vintage:**

*GGD (April-October):* 2,145

*Rainfall (April-October):* 208.8 mm

*Budburst:* April 5<sup>th</sup> to 10<sup>th</sup>

*Bloom:* June 17<sup>th</sup> to 23<sup>rd</sup>, 2009

*Harvest:* October 5<sup>th</sup>, 8<sup>th</sup> and 10<sup>th</sup>, 2009

**Vinification:**

*Harvest Parameters:* 23.4 brix, 3.35pH and 6.1 g/L TA

Hand sorted and 100% de-stemmed by gravity into 3, 4 and 5 tons wood and cement open top fermentor.

Cold soaked at 58 degrees for 4-5 days

Spontaneous indigenous fermentation, gentle punch down 2X per day

Fermentation curve peaked at 32 degrees centigrade

Pressed after 18 days of vatting time

*Barelling:* all French oak with 40% new for 12 months

Bottled unfiltered and unfined

0.02 g/L R.S., pH 3.61, TA of 5.4 g/l, Alc. 13.77%

100 Cases Produced

**Winemaker:** Isabelle Meunier

**Consulting Winemaker:** Dominique Lafon

**Tasting Notes:** Darker ruby red in color, the nose shows aromas that dance between rose petals and lavender, with some exotic notes of cardamom and tamarind that encompass the heart of red cherry. The palate is very silky in texture, with a tight minerality and more powerful tannins for longevity. The finish is precise, pure and persistent. A wine with good energy, it will continue to bloom as it ages.

