



2007 Couloir Wines
Anderson Valley Pinot noir 'Monument Tree Vineyard'

Vineyard Note:

Named for the enormous landmark redwood tree that sprouts up amidst the vines, the Monument Tree Vineyard was planted in 1999 to Dijon clones 777, 667 & 115, all of which are cordon trained. The soils are comprised of gravelly loam, highlighted by a desirable eastern sloping exposure with elevation to 300 feet. These vineyard attributes lend this Pinot noir a unique black spice character with a brilliant spine of bright acidity. This low vigor site was originally planted by Napa Valley's famed Duckhorn Vineyards for its Anderson Valley Golden Eye Pinot noir project. Chuck McBride, the father-in-law of Josh Chandler of Lazy Creek Vineyard, purchased the property in 2005 and hired Paul Ardzooni to manage this incredible property. Situated at the deep end of Anderson Valley, this is the definition of a true, cool climate vineyard. Wonderful east and southeast facing aspects of the vineyard allow the fruit to enjoy delicate morning light, while avoiding the intense UV of the afternoon sun. Organically farmed, this is a quintessential, premier cru Anderson Valley vineyard.

Winemaking Note:

Each of the three Pinot noir clones (777, 667 & 115) was hand harvested separately into half-ton picking bins and brought directly to Turley Wine Cellars. Extra care and attention was given: dry ice was feathered into the bins during the pick to prevent spoilage and oxidation. The bins were placed in cold storage for a 24-hour, 'day of rest', before processing. All of the fruit was then hand-sorted. The fruit from the 115 clone was completely de-stemmed, while just half of the fruit from the 667 and 777 clones was de-stemmed, adding a layer of complexity to the final wine. Important to the flavor and taste profile of this Pinot noir, one third of the fruit was fermented whole cluster (667 and 777). The grapes then received a cold soak for seven days to extract maximum color from the Pinot noir skins, while the chill prohibited the start of fermentation. The fruit was then removed from refrigeration, warming and activating the native yeasts. Fermentation began on September 25, 2007. One gentle manual punch down per day minimized tannin extraction from the skins. The grapes were then pressed and the wine was gravity fed into eight French oak barrels, three of which were new, with the remainder one to three years in age. The wine received no racking, nor fining, nor filtering.

Tasting Note:

Exotic aromas of spicy grapefruit peel, white and black pepper, black tea and dark cherry introduce this hedonistic Pinot noir. The palate is weighty with notes of rich red berry, ripe black cherry, citrus peel and spice. Supple tannins provide structure while high notes of acid keep the wine harmonious and bright. The long, seductive length reverberates with mouth-watering flavors of black cherry and spice.

Maturity Assessment:
2010-2022

Grape Variety:
100% Pinot Noir

Appellation:
Anderson Valley

Vineyard:
Monument Tree

Harvest Date:
September 16, 2007

Vinification:
Day of rest;
seven day cold soak;
one third whole
clusters; natural
yeasts

Barrel Aging:
8 French Oak
barrels—
3 new and the
remainder 1 to 3
years old

Alcohol Content:
13.52%

Total Acidity:
0.56g/100mL

pH:
3.65

Production:
8 barrels

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