



picket fence®

2007 Rodgers Creek Sonoma Coast Pinot Noir

Tasting Notes

“This single vineyard Pinot Noir displays aromas of dark, wild berry, black raspberry and a subtle cedary nuance. The palate is rich with juicy raspberry, spicy cherry and dark plum. The concentrated flavors, balanced acidity and integrated oak showcase the unique characteristics of this special vineyard. The Rodgers Creek Pinot Noir has a silky mouth feel, fine tannins and a medium-to-long weight and length on the finish.”

—Alison Crowe, Winemaker

Vineyards

“The Sonoma Coast appellation is known for its elevated terrain and cold climate, to that Rodgers Creek adds soil that is not very fertile, conditions that produce unique wines with a high level of intensity. Picket Fence Rodgers Creek vineyard is on a rugged ridge between Petaluma and Sonoma where the marine influence creates wind, fog and cold temperatures causing vines to struggle creating beautiful concentrated flavors.”

—Pete Opatz, Vineyard Manager

Vintage

The 2007 season was spectacular with temperate conditions. It was drier along the coast with a moderate spring and early summer followed by a heat spike in August. September brought a cooling trend allowing the vines to ripen slowly for compelling fruit flavors.

Fermentation & Aging

The fruit is sorted and gently pressed in the winery extracting premium juice, fermentation begins in open top fermenters with 10% whole clusters. The juice is punched down 4 times daily and fermentation is completed in 100% French oak. The wine is aged on the lees with frequent batonage (stirring) to Alison’s specification and is barreled for 14 months for a harmonious Pinot Noir.

Technical Data

Blend:	100% Pinot Noir
Clone:	Dijon 667
Oak:	100% new French oak
Alcohol:	14.5%
Acidity:	0.61 g/L
pH:	3.68
RS:	.02%
Released:	September 2009
Production:	10 Barrels/250 cases
UPC:	892850 001210



www.picketfencevineyards.com

*An exceptional
vineyard growing
superlative cool
climate Pinot Noir,
crafted by
Alison Crowe.*

