

CLOS DU VAL

2007 PINOT NOIR RESERVE
CARNEROS, NAPA VALLEY

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| APPELLATION: | Carneros, Napa Valley |
| COMPOSITION: | 100% Pinot Noir |
| FERMENTATION: | Open top stainless steel fermenters with punch downs |
| AGING: | 14 months in French oak barrels |
| ACID: | 5.9 g/L pH: 3.6 |
| ALCOHOL: | 14.1% |
| SOIL TYPE: | Clay loam on fractured bedrock |
| AGE OF VINES: | Average of 11 years old |
| HARVESTED: | September 2007 |
| BOTTLING: | December 2008 |
| PRODUCTION: | 1,100 6-pack cases produced |
| SUGGESTED RETAIL: | \$55 per bottle |
| RELEASE DATE: | August 2010 |

WINEMAKER'S COMMENTS

Clos Du Val's ruby-hued Reserve Pinot Noir has aromas of dark fruit and cherry with hints of spice and toast. On the palate, the wine offers bold, rich flavors of black cherry balanced by notes of earth and well-integrated oak. This elegant and balanced wine displays silky tannins and a long finish. Delicious now, this wine has good acidity which bodes well for its potential to age and develop over time.

HARVEST

Quality for all varietals in 2007 was exceptional, largely due to near-perfect weather conditions. After a cold and relatively dry winter, bud break occurred in late February. A few storms in March filled the reservoirs and brought total rainfall close to average. The drier soils allowed for complete control of vine canopies, which resulted in well balanced blocks across the board. Flowering began in late May, followed by fruit set, which was almost perfect for the Carneros Chardonnay and Pinot Noir. Summer was cool, with only three days in June reaching above 95 °F. Harvest started fairly early on Aug. 16, with some Sauvignon Blanc from the State Lane vineyard in Yountville. Picking continued slowly until a heat spike in early September, which accelerated harvest for awhile. Then the weather cooled again, and picking continued at a leisurely pace into the beginning of October. The crop was light, especially for Chardonnay and Cabernet Sauvignon.

HISTORY

French born winemaker Bernard Portet and American businessman John Goelet founded Clos Du Val in 1972. After traveling the world for two years in search of wine growing regions of great potential, Portet selected two sites in the Napa Valley—130 acres in the Stags Leap District for growing Bordeaux varietals and 180 acres in the cooler Carneros region to launch Clos Du Val's Pinot Noir and Chardonnay program. Today, winemaker John Clews continues to deliver our classic, elegant style of wines, that Clos Du Val has consistently produced for more than thirty years.

