

# Harrington

## 2007 Pinot Noir

### lund vineyard, Carneros



#### WINERY:

Starting in the early 1990's Bryan Harrington assisted winemakers in order to support his profession as an artist. In 2002, he decided that wine is an art and he purchased a winery and began making Pinot Noir with fruit from unique California vineyards. The Harrington Winery is in Berkeley and has been the home of several startup wineries in the past.

#### VINEYARD:

Carneros is good for Pinot Noir. Funneling the cooling breezes off the San Francisco Bay, the chilly summers give Pinot Noir grapes a chance to mature slowly, hanging long on the vine as the sugar and acid levels of each grape achieve the ideal points for producing balanced wine. While the Carneros region shares a Region I classification with Burgundy, the abundant California sunshine gives the Carneros Pinot Noir a degree of ripeness seldom tasted in French pinots. The soil of the lund vineyard is typical of the Carneros, a heavy, clay loam which allows for deep root penetration and delivers a complex mineral cocktail to the berries. Dave Lund has been growing Pinot Noir and Chardonnay on his Cutting's Wharf Road vineyard for more than twenty years and has been an outstanding source for some of the appellations best vintners.

#### DESCRIPTION:

Delicate notes of lavender and violet on the nose are joined by an evolving deeper aromatic mix of cola, cherry, and dark caramel. The wine opens up with a juicy cranberry blast then mid-palates with strawberry and sassafras, all framed by warm, smoky oak. A clear, ringing acidity, a chewy texture and soft-grained tannins provide good length and persistence to the slightly herbal/leather finish. Decant for one hour if drinking within the first two years of release.

#### PRODUCTION:

Production is governed by a rigorous crop-thinning program along with a judicious canopy management technique. The per acre yields never exceed 2.5 tons, thereby insuring the highest quality grape crops.

#### HARVEST:

September 28 and 30; October 7, 2007

#### CLONE:

Martini - farmed on a VSP trellis with an east to west orientation

#### COOPERAGE:

Treuil, Billon, Mercurey, Francois Freres Barrel duration: 10 months 30 % new. Barrel duration: 10 months

#### PRODUCTION:

258 cases

#### BOTTLED:

November 2008

#### ANALYSIS:

Alcohol 14%, Brix: Average 24.4, TA: .62, pH: 3.41

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