

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**PINOT NOIR**  
**Viento Valle**  
**Anderson Valley**  
**2007**

<b>Harvest Date:</b>	October 4 <sup>th</sup> & 8 <sup>th</sup> , 2007
<b>Grape Source:</b>	Anahala Vineyard, Anderson Valley
<b>Clonal Blend:</b>	100% Pinot Noir, Clones: (61% 115, 39% Pommard)
<b>Aging:</b>	11 months in French Oak Barrels 50% new and 50% once used
<b>Alcohol:</b>	14.8%
<b>Yeast:</b>	50% Indigenous Yeast, 50% RC212
<b>Production:</b>	440 cases
<b>Release Date:</b>	September 2008
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** The Viento Valle is a proprietary name representing some of the best fruit within the Anderson Valley AVA. Viento Valle translates from Spanish into Wind Valley. An exceptional attribute of Anderson Valley is the wind that blows in off the Pacific Ocean to moderate temperatures and hasten ripening. This allows for a longer flavor development phase, which lends perfect to the formation of a complex Pinot Noir. Some of the most exceptional Pinot Noir from the area ends up in our Viento Valle.

**Winemaker Notes:** The different blocks from the vineyard were hand picked at optimal ripeness, where the Pommard was ready sooner than the 115. The fruit was immediately crushed into open top tanks with dry ice and cold soaked for 5 days, after which gentle punch downs were performed twice a day for 9 days. When moved to barrel the wine was allowed to sit on its lees for 6 months while a slow malolactic fermentation occurred.

**Tasting Notes:** The wine has immediate appeal, with lifted pomegranate, cherry blossom and brown sugar on the nose, balanced with complex minerality. The wine has generous viscosity with dusty cocoa and rhubarb pie on the mid-palette. The soft tannins and bright acid suggest that the wine will hold nicely over the next 4-6 years (2009-2015).