

## Vineyard Notes:

Owned and operated by Charles and Diana Karren, Terra de Promissio (Land of Promise) is located in the Petaluma Gap. Hands-on, sustainable farming practices are employed for the twenty acres of Pinot Noir planted in 2002.

The soil, sun exposure, hill elevation, and vine density allow the grapes to have a slow maturation and extended hang time. The soils seem to have loamy clay down low and more cobbly loam as you go up the hill. The cool winds from the Gap coupled with the sun exposure (vineyard is planted South-West Facing) make for lower sugars, higher acids, and a more tactile wine than I would imagine possible from this spot.

I have rarely harvested the fruit at higher than 23 Brix and have always found it to be ripe in the true sense of the term. Because the wine ends up a point lower than my other Pinots I age this in closer to 30% new French oak and that tiny percentage lower makes a big difference in the finished nuances of the wine. Most of what we work with is clone 777 and a little bit of Calera.

# Winemaker's Tasting Notes:

Stainless steel fermented, aged for 16 months in 35% new French oak barrels, sur lees. Cherry red in color. Big, bright nose of bing cherry, red currants, forest floor, mushrooms, and Asian spice. Secondary notes of rhubarb pie, nutmeg, pumpkin spice, and tea. Medium bodied flavors of red plum, bing cherry, and baker's chocolate. Finishes super long with notes of orange pekoe tea, and a hint of tobacco.

## Production:

231 Cases

#### Alcohol:

13.9%

#### Date Harvested:

September 5th