

Pinot Noir, Miller Estate



Vintage: 2007

Size of Lot: 158 cases

Components: 100% Pinot Noir from the Miller Estate.

Date Picked, Processed: September 21, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: Peak at 85° F, Finished at 68° F.

Residual Sugar: 0.41%

Total Acidity: 0.70

Alcohol: 13.9%

pH: 3.81

Finishing: 14 months in French oak, 100% malolactic fermentation.

Winemaker Notes: *Smokey nose laced with cinnamon and a medium body with pockets of sweet vanilla, burnt twigs, brown sugar and white cherry. Promising several years of aging potential.*

CHADDSFORD WINERY