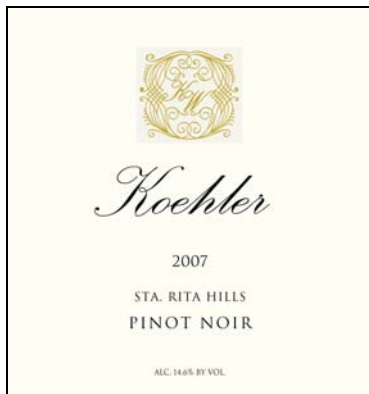




Koehler



Appellation

Sta. Rita Hills

Vineyard

65% Burning Creek Vyd
35% Casa Cassara Vyd

Composition

100% Pinot Noir
Harvested Sep 29 to
Oct 2, 2007

Fermentation

100% Stainless Steel

Aging

15 months in new French
Oak barrels

Technical

24.4° Brix at Harvest
14.6% Alcohol
0.60 g/100ml TA
3.80 pH

Production

440 cases
Bottled Jan 21, 2009
Released Oct 1, 2009

2007 Pinot Noir, Sta. Rita Hills

Growing Season and Harvest

This Pinot Noir is a blend of fruit from two vineyards in the Sta. Rita Hills appellation. Burning Creek Vineyard, nestled among these rolling hills, is the source of 65% of the fruit for this wine. A gentle stream running along the vineyard helps moderate its cool ambient temperature. The other 35% is from Casa Cassara Vineyard, a tiny hilltop estate first planted in 1990. Its sloping sandy soils and cool climate are ideal for growing Pinot Noir.

Winemaking

The fruit was cold soaked for three days and fermented in open-top tanks with twice-daily punchdowns. Aging was for 15 months in 100% new French Oak barrels.

Tasting Notes

Exhibits a concentrated smoky, blackcurrant, and black cherry-scented perfume with notions of earth and spice in the background. In the mouth, the wine is rich without being heavy, luscious without being syrupy, and firmly structured. Its racy and spicy flavors have great length, suggesting that this Pinot Noir will benefit from additional cellaring.

The Koehler Estate

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.