



## • P I N O T N O I R

### “ T R O I S F I L L E S ”

#### • H I G H L I G H T S •

- Pey-Marin Vineyard is a seventeen year-old, organically-farmed, eight acre site eight miles from Pacific Ocean
- It is an “assemblage” of multiple clones, chilly west Marin sites and traditional Burgundian winemaking
- Style emphasizes balance, varietal purity, forest floor notes and cool climate acidity

#### V I N T A G E 2 0 0 7 •

2007 was in many ways a drought year and had relatively even temperatures all year except for a heat spike in August. September was very cool, allowing slow, even flavor development and its chilly nights led to hand harvesting a modest crop of tasty Pinot clusters on September 22 and October 2. We consider 2007 a ripe year and fruit intensity is a bit richer than our norm, and the trademark “Marin Spice” and acidity show through very well in the nose.

#### • V I N E Y A R D S •

Our “Trois Filles” Pinot Noir comes from two sites located less than eight miles from the frigid Pacific Ocean in west Marin County. Our vines are heavily influenced by its considerable climatic prowess. Surprisingly, bud break is earlier than neighboring regions, but as the season progresses, our cold weather pushes flowering and harvest beyond other so-called “cool-climate” regions. The net result is a very long & moderate growing season that delivers superb flavor and bright acidity. Vineyard terrain is characterized by undulating hills which offer a plethora of microclimates well-suited to this finicky varietal. Soil profile is well-draining, decomposed marine sedimentary material (sandstone) which is moderately fertile. We farm these sites incorporating sustainable & organic viticultural practices and our trademark tiny clusters and berries have a broad aromatic spectrum and subtle texture. Our frigid vineyard sites give us naturally high acidity, the hallmark of the great Pinot Noirs of Burgundy.

Regional Composition: Marin County – 100% Varietal Composition: 100% Pinot Noir (multiple Dijon clones & heritage selections)

#### • F E R M E N T A T I O N A N D M A T U R A T I O N •

Our *modus operandi* calls for very gentle handling from vineyard to bottle. Clusters were hand-harvested, hand-sorted, destemmed & crushed (with 10% whole berry) and then “cold soaked” for 2 days in small, open-top temperature-controlled fermenters. On Day 3 we allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 1-2 punch-downs per day helped build structure and texture. There were no pump-overs and no acid adjustments - none were needed. On Day 10 we gently pressed our still-fermenting juice into our small French oak barriques where it slowly completed fermenting. Our barrel cooperage is the very best, air-dried for three years, medium toast with toasted heads, 35% new and handcrafted by the fabled French cooperages of *Cadus, Remond & others*. Fourteen months in barrel with zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and wonderful mouth-feel. We bottled in January 2009. We call this special wine “Trois Filles” (Three Daughters) as a loving gesture to our three young daughters.

pH: 3.51 TA: 0.62 g/100mL Alcohol: 14% RS: Dry Total Production: 14 barrels (340 cases) Retail Price: \$39

“Our aim is to showcase our Marin County vineyards soils and uniquely cool climate attributes by crafting small lots of Pinot Noir which display exemplary varietal integrity, balance over sheer power and a proclivity to improve in cellar.”

### Jonathan & Susan Pey

Growers – Vintners – Stewards

[www.PeyMarin.com](http://www.PeyMarin.com) / T 415.455.WINE / F 415.258.WINE