

2007 Pinot Noir, Anne Katherina Vineyard, Carneros

Each lot was fermented and aged separately, 100% destemmed, 5% saignee, cold soaked for 5 days, native fermentation, peak fermentation at 92 F, punched down 4 times daily, extended maceration 1 week, total maceration time was 3 weeks, drained directly to barrel using only free run, 60% new French cooperage (50 % Francois Freres, 35% Billon, 15% Hermitage) balance one year old wood, selected best barrels for final blend.

Blended August 2008 and put back to barrel, bottled February 12, 2009.

Clones Used: 70% Swan,
20% Dijon 667, 10% Dijon 115

Alc: 14.3 %
pH: 3.68
TA: .66 g/ 100 ml
RS: .02 g/ 100 ml

Blue Farm

Founded on Anne Moller-Racke's 30-plus years of winegrowing in Sonoma, Blue Farm was conceptualized in 2001 during her planting of Anne Katherina, Blue Farm's first estate vineyard. Blue Farm believes that an intimate understanding and connection to our vineyards is core to making site-specific Chardonnay and Pinot Noir of the highest quality.

www.bluefarmwines.com