

2007 PEIRSON MEYER PINOT NOIR SONOMA STAGE VINEYARD SONOMA COAST

WINEMAKER NOTES

The Sonoma Stage Vineyard Vineyard with its marginal climate, small berry size and clonal blend (Swan and Calera Clone) present us with an intensely layered wine with expressions of boysenberry, wild strawberry, and orange peel, highlighted by notes of vanilla bean and anise. The palate has ample weight balanced by a pleasing natural acidity and finishes with silky tannins and smooth texture.

SONOMA STAGE VINEYARD

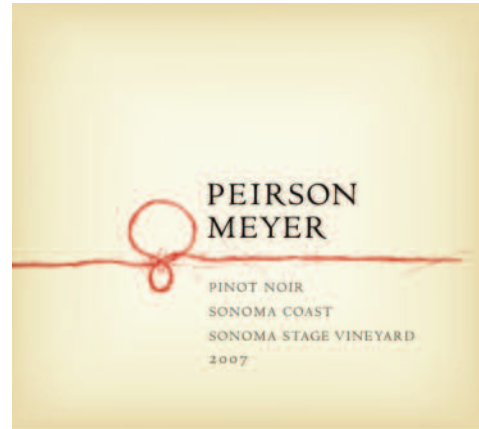
Located in the southern-most portion of the Sonoma Coast Appellation, this vineyard enjoys a cool climate with significant marine influence, both from the San Francisco Bay as well as the Pacific Coast. Due to this unique maritime pressure, we often experience a very low yield from the site. We have selected two old Pinot Noir clones from the vineyard; we feel the Swan and Calera clones compliment each other nicely in our final blend, offering attractive fruit character as well as depth and elegant structure. The vines are cane pruned to a vertical trellis, with shoot positioning and leaf removal done according to vineyard aspect. The vineyard is owned by the Hyde Family, headed by Richard and Larry Hyde.

Wine Spectator, June 2009

Dense, rich, concentrated and tannic, with a firm core of wild berry, blackberry, anise, sage and underbrush. - 90 pts.

Robert Parker, The Wine Advocate, March 2010

The 2007 Pinot Noir Sonoma Stage Vineyard (situated in the cool climate Petaluma Wind Gap) possesses copious amounts of restrained raspberry, boysenberry, and apple-like fruit. It builds incrementally in the mouth, and seems tight and restrained with good acidity as well as light to moderate tannin. This Pinot should gain weight and complexity over the next year, and last for 5-7 years. - 90+ pts.



VINTAGE	2007
VARIETAL	Pinot Noir
VINEYARD	Sonoma Stage Vineyard
APPELLATION	Sonoma Coast
PRODUCTION	450 Cases (6/750ml)
RETAIL PRICE	\$58/bottle
HARVEST	September 2007
PROCESS	Tank fermented 100% malolactic Barrel aged 15 months (<i>sur lees</i>) 40% New French Oak
BOTTLED	Unfined & Unfiltered January 2009
WINEMAKER	Robbie Meyer Phone/Fax 707-965-9743 robbie@peirsonmeyer.com
CONTACT	Peirson Meyer Wines P.O. Box 2368 Yountville, CA 94599 Phone 707-944-9566 Fax 707-944-1352
MANAGER	Lesley Warner-Peirson l.w@peirsonmeyer.com
WEBSITE	www.peirsonmeyer.com