

# *Brewer - Clifton*

The past several years have been marked by significant evolution for us, particularly with regard to our own vineyard development and moving into our new winery facility. While such change can prove to be challenging at times, we are thrilled with our decisions as we prepare ourselves for the coming years. The interest towards wines from the Sta. Rita Hills appellation has never been more elevated around the globe, and we are excited to remain steadfastly committed here as the exclusive origin of our wines.

The harvest season of 2007 will, without question, be remembered as one of the most compelling of the last twenty years. Rarely have we witnessed such equilibrium between yield, fruit concentration, color and acidity for both chardonnay and pinot noir. It is a year such as this that reminds us that nature transcends anything that can subsequently take place in the cellar, as the potential quality was immediately clear upon the harvesting of the grapes. This is undoubtedly a year which will qualitatively eclipse its predecessors.

Coupled with our strong sentiments towards 2007, we are also pleased to announce that for the very first time we are blending some of our most significant vineyard holdings to produce a "Sta. Rita Hills" appellation chardonnay and pinot noir. The desire to produce these wines was inspired by our strong interest to not only display individual vineyard character through our designate bottlings, but also to offer a more comprehensive voice of the appellation through these two selections. The provenance for both the chardonnay and pinot are former vineyard specific lots and will be handled in the winery identically to our other bottlings. While we are still very inspired by the specific personalities of our other sites which will continue to be bottled separately, we are thrilled with the balance and harmony of these two new wines.

### **2007 Sta. Rita Hills chardonnay**

A combination of four select and diverse vineyard sites along the Highway 246 corridor in the heart of the appellation.

*Aromas of lemon curd, lime, quince and flint followed by flavors of lemon drop, sage and bee pollen. Brisk, crystalline and driven in the mouth.*

14,400 bottles produced

### **2007 Sea Smoke chardonnay**

We are fortunate to have the opportunity to work with the rare chardonnay from this prestigious vineyard that is planted predominantly to pinot noir. We have access to a three acre parcel from which we receive dijonnaise clones 76, 95 and 96. The block is Metz loamy sand and is situated on a small mesa immediately above the Santa Ynez river.

*Aromas of yellow papaya, tangerine and fresh brie rind coupled with flavors of mango, cherimoya and yuzu. While rich, the wine maintains a well delineated mouthfeel.*

2,880 bottles produced

### **2007 Mount Carmel chardonnay**

This release marks the third growing season of this illustrious site under our complete management. Originally planted in 1991 by Ron and Nancy Piazza (the current owners), this monopole vineyard is now overseen by our brilliant vineyard manager, Francisco Ramirez. Of the twenty acre parcel, six are planted to Wenté clone chardonnay on a steep, wind-beaten slope of botella clay and limestone.

*Pear, meyer lemon and fennel aromatics followed by flavors of asian pear, white fig and amaretto. Salty, gripping and powerful palate impression.*

5,760 bottles produced

### **2007 Rancho Santa Rosa chardonnay**

This is the first of two offerings from this windswept property owned by Bill Foley. A combination of two diverse blocks planted to clones 4 and 76.

*Aromas of apricot, honeycomb and yellow peach followed by less overtly fruity flavors of wet stone, hard cheese and brine. Assertive and structured in the mouth.*

3,456 bottles produced

### **2007 Sweeney Canyon chardonnay**

2007 marks our twelfth bottling from this unique site with which we have worked since our inception. Planted on its own roots to a Wenté selection and dry farmed in a combination of river silt and diatomaceous soils.

*Floral aromas of night jasmine, gardenia and cherimoya followed by flavors of lime, shiso leaf and kiwi. Very elegant, noble and long palate impression.*

1,440 bottles produced

### **2007 Sta. Rita Hills pinot noir**

Three significant and select vineyard sites from diverse pockets within the appellation comprise this inaugural release.

*Aromas of black raspberry, dried rose petal and lavender followed by flavors of pomegranate, black cherry and dried orange peel. Firm, chalky and lingering mouthfeel.*

12,960 bottles produced

### **2007 Zotovich pinot noir**

This diversely planted vineyard is owned by the Zotovich family and is comprised largely of sand and sandy loam soils.

*Violet, lavender and pomegranate aromatics followed by flavors of cranberry and blood orange skin. Very clean and streamlined mouthfeel.*

1,152 bottles produced

### **2007 Ampelos pinot noir**

This is our first bottling of this vineyard owned and farmed by Peter and Rebecca Work who custom planted a 1.7 acre parcel in west facing clay loam soil to clone 828.

*Aromas of spearmint, roasted root vegetable and caramelized beet followed by flavors of rosemary and rhubarb. Very tannic and firmly structured palate impression.*

1,728 bottles produced

### **2007 Clos Pepe pinot noir**

This thirty acre vineyard is owned and farmed by the Pepe and Hagen families. Our section is planted solely to clone 5 (Pommard selection) on a gently sloping knoll in the center of their property impacted by strong maritime breezes.

*Red rose petal, fennel and brown sugar aromatics followed by wild blackberry, clove and smoked meat flavors. Rich and grippy on the palate.*

2,106 bottles produced

### **2007 Melville pinot noir**

The Melville family planted this wind swept mesa in 1997 to clones 114 and 115. The clay-loam soil, cold winds and conscientious farming consistently deliver a wine which harmoniously delivers richness, power, structure and grace.

*Aromas of Bing cherry, rose water and sweet tan leather followed by savory flavors of umeboshi and plum skin. Very structured yet seductively pliant mouthfeel.*

1,728 bottles produced

### **2007 Rancho Santa Rosa pinot noir**

A steep, south facing parcel comprised of clone 667 planted in limestone-rich soil at the upper reaches of this estate owned by Bill Foley.

*Cranberry, sour cherry and Darjeeling tea followed by raspberry, baker's cocoa and yellow plum flavors. Very supple and long palate impression.*

1,440 bottles produced

### **2007 Cargasacchi pinot noir**

Peter Cargasacchi owns and farms this dynamic sixteen acre site planted in the late '90s entirely to clone 115. Very stark soil profile of predominantly diatomaceous earth on the western edge of the appellation.

*Aromas of clove, black cherry and plum matched with flavors of black strap molasses, meat and quinine. Complete, refined and firmly structured in the mouth.*

2,280 bottles produced

### **2007 Mount Carmel pinot noir**

This spectacular and challenging site consistently delivers fruit that we find particularly compelling and difficult to describe. Very steep slopes of botella clay, diatomite and limestone planted to a quintet of pinot noir clones.

*Black mission fig, dried strawberry and graphite aromas followed by flavors of black tea, plum and carbon. Maintains an incredible synergy of tender assertiveness in the mouth.*

12,096 bottles produced