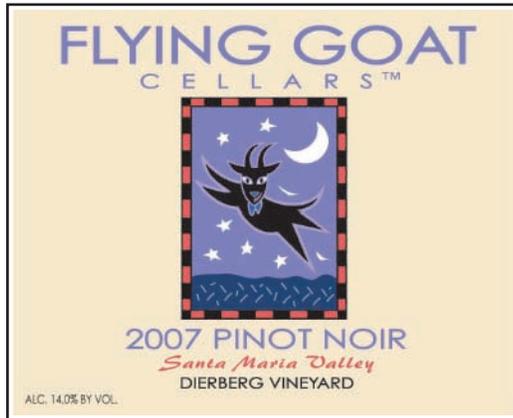


# Product Fact Sheet

## 2007 Pinot Noir, Dierberg Vineyard Santa Maria Valley



Lucky number seven weaves its way through this release of Pinot Noir from the Dierberg Vineyard. 2007 is Flying Goat Cellars seventh vintage from this vineyard located 14 miles (twice 7!) from the Pacific Ocean, which was planted in... 1997. The Dierberg Vineyard is located at the southern end of the Santa Maria Valley and is graced with rolling hills, sandy loam soils and a western exposure. And speaking of lucky, Flying Goat is fortunate to continue to receive both clone 115 (a modern Dijonaise clone) and clone 31 (the classic “Martini” clone) from the beautifully sloping Block 3.

The 2007 growing season was as close to perfect as could be, even considering the lack of rain in the dormant winter and spring months. The dry, mild weather throughout the entire life cycle of the vines resulted in small canopies and small clusters with even and slow ripening. Picking decisions could be intelligently made based on each block and clone rather than weather conditions, with the extra few weeks of ripening producing a normal crop yield of beautifully ripe and balanced clusters. Vintners and wine pundits are hailing 2007 as an “exceptional vintage” throughout California – we agree!

Vine age and maturity is evident throughout this 2007 release. A dark garnet center shimmers to ruby colored edges predicting a depth of character. The beautiful clarity of the wine delights, as a swirl produces a sophisticated bouquet of spice, rose petal and meaty nuances. A big burst of fruit on the first sip full of raspberry, some ripe red apple, and more spicy clove-allspice notes are then intermingled with mocha and sour cherry. A yin-yang of flavors continues to dance across the palate in this wonderfully structured and integrated wine. Ready to enjoy now, although decanting to aerate prior to drinking is definitely recommended to unleash the lushness of this wine.

Harvested:	September 0, 2007	Alcohol % by Volume:	14.0%
Bottled:	July 31, 2008	pH:	3.61
Released:	February 1, 2009	TA:	0.61 g/100ml

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