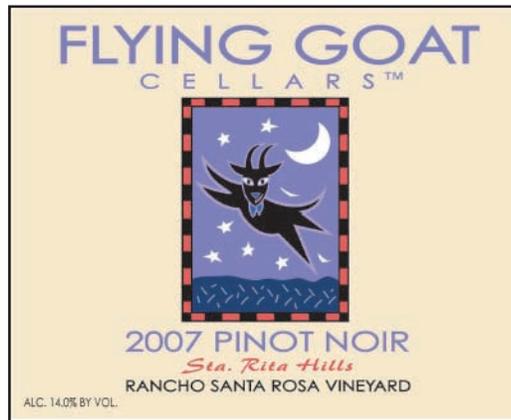


Product Fact Sheet

2007 Pinot Noir, Rancho Santa Rosa Vineyard Sta. Rita Hills



Rancho Santa Rosa is like one of the Flying Goat “kids” – we watched the grading of the vineyard, the installation of trellising and irrigation, vine planting and then proudly handled those first clusters from the inaugural 2002 harvest. Indeed the first Flying Goat Cellars release of a Rancho Santa Rosa vineyard designated wine was while owner/winemaker Norm Yost was the winemaker at that property. Fast forward five years to this new 2007 release!

The combination of location and vintage has resulted in a wine of extraordinary class. Rancho Santa Rosa is a large vineyard (240 acres), but divided into 59 micro-blocks so that it resembles a series of small contiguous vineyards. It has been nicknamed “Little Burgundy”, and each block is farmed and harvested separately. Flying Goat is privileged to receive clone 667 fruit from Block 16, a gorgeous little hillside bowl laced with chunks of Pinot Noir loving limestone. Add to this little bit of “Eden” for Pinot Noir vines the picture-perfect 2007 vintage for the complete story. Dry and mild conditions from bud break to harvest resulted in a normal-sized crop, but with small and perfectly formed clusters. The lack of heat spikes allowed a few additional weeks of ripening, producing beautifully balanced and physiologically ripe grapes. In fact, many are already hailing 2007 as an exceptional vintage throughout California, and particularly in the Sta. Rita Hills.

This wine is still an exuberant youth! Crimson in color and sporting pink-violet edges, the 2007 release needs a good aggressive swirl to wake up the wine. A bit reserved when first uncorked, the wine “broods” a bit before revealing cranberry and pomegranate aromas. The first sip, though, glides across the palate with a sensual silkiness and elegant texture and brings very berry flavors along the journey. Blackberry, raspberry and blueberry crumble notes mingle with a bit of sassafras and rhubarb. Fine tannins are notable on the finish. We recommend decanting this wine for an hour prior to pouring, and it will benefit from 6-8 months of additional cellaring.

Harvested:	September 23, 2007	Alcohol % by Volume:	14.0%
Bottled:	July 31, 2008	pH:	3.50
Released:	February 1, 2009	TA:	0.59 g/100ml

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