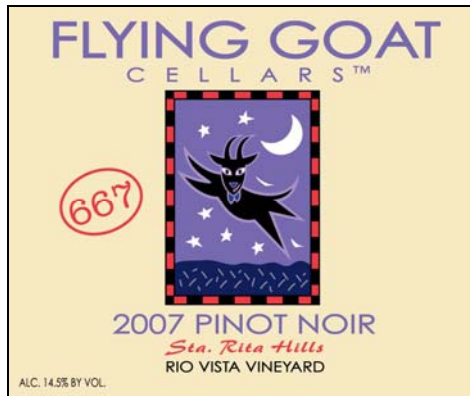


Product Fact Sheet
2007 Pinot Noir, "667", Rio Vista Vineyard
Sta. Rita Hills



The Rio Vista Vineyard is known as the “eastern gateway to the Sta. Rita Hills”, and is also the most southern vineyard within the appellation. Planted in 2000, Flying Goat was lucky enough to be one of the inaugural wineries to source grapes from the vineyard, with the first Rio Vista Vineyard designated wine debuting from Flying Goat in 2002. The vineyard has a range of perfectly suited clones to the various soils and aspects of the property, all of which is expertly farmed by John Belfy’s Buona Terra Farming.

2007 was a stellar year for Pinot Noir in Santa Barbara County, and indeed many critics are calling it one of the “vintages of the decade”. A picture-perfect growing season, with small but reasonably sized yields produced exceptional grapes that were able to be harvested almost leisurely at their ultimate point of ripeness.

The distinctiveness of each of the four Pinot Noir clones sourced from Rio Vista encouraged a few small bottlings as well as the overall vineyard blend. For “Dijon”, clones 115, 667 and 777 were chosen for their unique combination of color, aroma, flavor, structure and texture. Each of the clones was picked and vinified separately, with each barrel responding with its own unique personality. Extensive barrel tastings throughout the eighteen month aging process were followed by blending trials and a final Dijon cuvée created in the spring of 2009. Bottled a few months later, the wine was then put back in the cellar to marry and mature in bottle for an additional six months until release.

Jewel-like, a dark ruby color with light garnet edges beckons from the glass, inviting first a swirl. The aroma is heady and elicits a “Wow!”. Black cherry, a hint of white pepper and a reminiscence of candied apple tease the nose and demand a sip. The palate is surprised by the still youthful nature of the wine, with rhubarb, more black cherry and dark plum joined by a minerality that speaks of both the vineyard and the nearby Pacific Ocean. The mid palate is still a bit grippy, and this rather masculine (actually more boyish!) wine will definitely benefit from more time in your cellar. We recommend decanting the wine with aeration and enjoying with meats that have a bit of fat, such as prime rib, a nicely marbled steak or duck!

Harvested: October 1st, 2007
Bottled: April 30, 2009
Production: 68 cases

Alcohol: 14.4%
pH: 3.53
T.A.: .56

Flying Goat Cellars, PO Box 565, Lompoc, California 93438
www.flyinggoatcellars.com
805.737.GOAT (4628) ynot@flyinggoatcellars.com