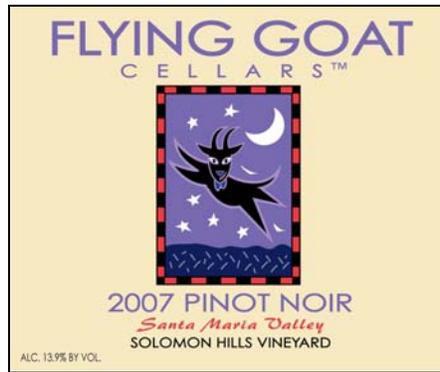


Product Fact Sheet  
2007 Pinot Noir, Solomon Hills Vineyard,  
Santa Maria Valley



Another one of the “gateway” vineyards that Flying Goat Cellars is proud to represent, Solomon Hills is the westernmost vineyard in the Santa Maria Valley. Owner/winemaker Norman Yost has been working with the fruit from this vineyard since its inception, with the first Flying Goat vintage produced in 2003. Vine age is beginning to really strut its stuff with this fifth bottling, from the superb and acclaimed 2007 vintage.

Nestled in a beautiful swale right off Highway 101 in Santa Maria, the vineyard is extremely influenced by the Pacific Ocean. Well drained sandy loam soils, neat north-south facing rows and clone 113 combined in 2007 with a picture-perfect growing season, balanced crop levels and concentrated flavors to produce grapes of superb quality and character. The 2007 vintage is being heralded by critics near and far as one of the “vintages of the decade”. Moderate temperatures, predictable daily fog and then sunshine, deficit irrigation due to continued drought-like conditions and magnificent farming at Solomon Hills resulted in small clusters with petite berries and beautiful balance.

At the winery, the grapes were removed from their stems and cool soaked to extract color, flavors and tannins from the skins prior to inoculation. At dryness, the young wine was moved into French oak barrels, 35% of which were new. Malolactic fermentation occurred in the barrel. After 11 months of cellar aging, the wine was lightly filtered and bottled and then returned to the cellar to further mature in bottle until its release in the latter part of 2009.

Glinting from the glass, the 2007 Solomon Hills Pinot Noir sports a ruby-maroon color with light dark rose color edges. The comparison to previous vintages of this Flying Goat release ends there, as this is an atypical wine from Solomon Hills. Darker in character and a bit more complex. A swirl unleashes blueberry and black cherry aromas, mingling with some toasty, sweet oak notes. Black plums and a mélange of cherries – black, bing, sour – are layered with Indian spices, a hint of cinnamon and cranberry on the palate. Very fruit forward on the front palate, a velvety texture and hints of caramel on the lingering finish are wrapped around tannins that are still young. Delightful now, the 2007 Pinot Noir, Solomon Hills will benefit from more time in the bottle to lengthen and soften the tannins. We like this wine with roasted or grilled dishes, as the smokiness from the food pairs beautifully with the bright nature of the wine. Enjoy!

Harvested: September 5<sup>th</sup>, 2007  
Bottled: August 22<sup>nd</sup>, 2008  
Production: 95 cases

Alcohol: 13.9%  
pH: 3.62  
T.A. .70

Flying Goat Cellars  
P.O. Box 565 ~ Lompoc, CA 93438 ~ 805.737.GOAT ~ [ynot@flyinggoatcellars.com](mailto:ynot@flyinggoatcellars.com)  
[www.FlyingGoatCellars.com](http://www.FlyingGoatCellars.com)