



2007 Mt. Veeder Pinot Noir

Tasting Notes

The grapes for the Dutch Henry Pinot Noir come from a single vineyard in the Mt. Veeder appellation. The vineyard is a gently sloped hillside that sits at a 1,600 foot elevation and is generally about 10 degrees cooler than the valley floor. Bright fruit, raspberry, with a soft nose hinting of strawberry, the Pinot Noir is unique in its mountain appellation. Fresh with brilliant fruit and a little spice on the finish the wine compliments the likes of duck breast, turkey with cranberry, Salmon, and your favorite sweetheart.

Production Data

Harvest Date(s)	September 24, 2007
Appellation/Growing Region	Mt. Veeder
Blend	100% Pinot Noir
PH	3.74
Alcohol	14.9
Barrels	28% New French oak. 9 Months in Barrels.
Bottle Date	June 17, 2008
Cases Produced	644

Winemaking

All grapes are harvested by hand. Clusters are hand sorted, de-stemmed, and fermented in stainless steel tanks. The wine ages with 32% new French oak.