

De Ponte Cellars



Vintage: 2007

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: De Ponte Cellars Dundee Hills Pinot Noir

Grape: 100% Pinot Noir

Aging Potential: 8-10 years, properly cellared

Data: Alcohol - 14.1%

Soil Type: Jory soil

Production: 1,705 cases (750ml)
150 Magnums (1.5 liter) 15 (3 liter) 10 (5 liter)

Vintage Notes:

The 2007 growing season started off very strong, with a slightly warmer spring than normal that provided ideal conditions for fruit set throughout the vineyard. Moderate temperatures throughout the summer, with no major heat spikes, leading to nearly ideal fruit maturation going into late September, until significant rain events began and didn't let up until late October. Isabelle being the veteran of 25 different vintages picked at the ideal time half the vineyard that was ripe before the big rains and let the second half of the vineyard sit and fully mature before picking. Result: wines with depth, elegance and round soft fruit characteristics.

Tasting Notes:

The nose is showing nice fresh raspberry and strawberry aromas with a hint of cassis and cocoa. This wine is bright and pure with beautiful balance, freshness and really well integrated tannins. It shows the perfect finesse and elegance of the 2007 vintage. It reminds me a lot of the 2002 vintage. Excellent aging potential.

Food Pairings:

Tuscan lamb shank with white beans, beef brisket, fennel-rubbed pork tenderloin, lamb sausage and ricotta cheese manicotti.

