

De Ponte Cellars



Vintage: 2007

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: 2007 De Ponte Cellars Baldwin Family Reserve

Grape: 100% Pinot Noir

Aging Potential: 10-15 years, properly cellared

Data: Alcohol - 14.1%

Soil Type: Jory soil

Production: 183 cases (750ml)

75 magnums (1.5 liters), 11 (3 liters), 6 (5 liters)

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 though out 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 soft ripe fruit characteristics.

Tasting Notes:

A beautiful wine that exudes rich dark fruit and violet aromas with a hint of chocolate on the end palate. Balanced deep and elegant with multiple layers and a finish that displays the typical length and complexity of Pinot Noir.

Food Pairings:

Grilled Salmon steaks with a red wine butter, Salmon cakes with a garlic smashed red potatoes, Lamb gyros with a mint sauce.

