

RADIO-COTEAU

2009 Spring Release

2007 Vintage

Few years in the last ten have been as unpredictable or as unexpectedly successful as the 2007 vintage. Cool weather in the spring and fall bracketed warm and humid summer months, keeping fruit fresh. Storm cloud threatened the harvest throughout September but held until mid-October, giving fruit plenty of time to ripen. All of this year's releases are marked by fresh fruitiness and elegant structures. In this respect they parallel 2005 vintage wines, but in general flavors are riper with notable purity.

- ◇ **Natural winemaking**
 - native fermentations primary and secondary
 - low SO₂ regime
- ◇ **Active participation in vineyard management**
 - yields kept below 3 tons per acre
 - sustainable and organic farming
- ◇ **Gentle bottling procedures**
 - all bottling in-house
 - all wines bottled unfinned & unfiltered

“Sometimes the hardest thing to do is nothing at all.” – *Burgundian adage*

Savoy Anderson Valley Chardonnay 2007

Our third bottling is approximately 45% Wente and 55% Prosser clones. The Wente fruit yielded less than two tons per acre in 2007. The dense, fruit-dominated nose leads with a broad spectrum of citrus notes including lemon chiffon, orange marmalade and verbena. These are enhanced by a tropical band of pineapple, papaya and banana, and accented by brioche, vanilla, graphite and wisteria. A weighty and perfumed midpalate veers toward green apple flavors, with lifting acidity. Ethereal flavors hover on the cleansing finish, to which *sur lie* elements add texture and weight. Drinking well now, but will cellar through at least 2012.

GROWER: Richard Savoy
APPELLATION: Anderson Valley
GEOGRAPHIC LOCATION: Northwest of Philo
SELECTION: Wente, Prosser
VINEYARD AGE: Planted in 1991

SOIL TYPE: Recent terrace deposits with river gravel
HARVEST DATE: September 20th & October 3rd
ELEVAGE: Barrel fermented in 40% new French oak
BOTTLED: January 2009
PRODUCTION: 454 Cases

La Neblina Sonoma Coast Pinot Noir 2007

A long, slow malolactic fermentation finished in July, adding layers of complexity. The core of this blend is from vines planted on the Goldridge soils of the Sebastopol Bench along Gravenstein Highway 116. With crystalline focus, the nose showcases black cherry, rose bush, shitake mushroom, soy sauce, white pepper and river rock aromas. Wet earth and cocoa powder show up on the midpalate, while pure black cherry and rose petal aromatics keep things focused. The finish is well defined, with silky tannins buffering integrated cherry, dark chocolate and lavender flavors. Drinking well now, but will cellar through at least 2014.

APPELLATION: Sonoma Coast
GEOGRAPHIC LOCATION: Sebastopol, Annapolis
SELECTION: 777, 115, Pommard
HARVEST DATE: September 1st-7th

ELEVAGE: 16 months in 50% new French oak
BOTTLED: January 2009
PRODUCTION: 1688cs

Alberigi Russian River Valley Pinot Noir 2007

Extremely low yields resulting from a 50% reduction in cluster weights contributed to the concentration and focus of this bottling. Effusive and layered, the nose evokes a wide range of floral, fruity and earthy flavors such as mulberry, cherry cider, gardenia, cinnamon stick, matsutake mushroom, sous bois and cocoa powder. The powerful midpalate is showing some baby fat now, but its integrated acid structure portends a long cellar life. Perfumed floral high tones dance above brown spice and forest floor bass notes on the pure, focused finish. This tastes young and powerful, but it should expand and deepen with age through at least 2015.

GROWER: Paul Donaldson
APPELLATION: Russian River Valley
GEOGRAPHIC LOCATION: Vine Hill Rd Sebastopol
SELECTION: Dijon 777, 115, 114
VINEYARD AGE: Planted in 2001

SOIL TYPE: Goldridge
HARVEST DATE: August 31st
ELEVAGE: 16 months in 60% new French oak
BOTTLED: January 2009
PRODUCTION: 296 Case

Terra Neuma Sonoma Coast Pinot Noir 2007

This marginal site on the edge of the Sonoma Coast just five miles from the Pacific Ocean is characterized by consistently low yields and extended hang times. Demeter certified biodynamic. Explosive nose with an enigmatic, almost Burgundian profile, showing black cherry, evergreen, blood sausage, poured concrete, straw and coastal saline flavors. Cassis, rose bush and black cherry flavors lift the bright, expansive midpalate. Cocoa powder, espresso, mineral and *sangre* notes introduce a whiplash of dark fruit flavors on the concentrated, energetic finish. Though its notable complexity and tension make it eminently enjoyable now, its buried structure will support cellaring until at least 2015.

GROWERS: Benziger
APPELLATION: Sonoma Coast
GEOGRAPHIC LOCATION: Bodega
VARIETAL: Pinot Noir
SELECTION: Dijon 115, 777, 828, Swan
VINEYARD AGE: Planted in 2002

SOIL TYPE: Goldridge, Sandy Loam, Sandy Clay Loam
HARVEST DATE: September 19th & 27th
ELEVAGE: 16 months in 60% new French oak
BOTTLED DATE: January 2009
PRODUCTION: 318 Cases

Las Colinas Sonoma Coast Syrah 2007

This cuvée contains a large percentage of Cherry Camp fruit, which has lent it a distinctly roasted fruit quality. An elegant expression of Syrah, with fruity plum, blackberry, iodine, violet, bacon fat and dark chocolate on the nose. The buoyant midpalate floats on waves of berry and plum fruit, given shape on the margins by pepper spice, minerality and thyme. Red and black fruits remain dominant on the clean, peppery finish, with notes of tanned leather and sage adding interest. Drink through at least 2016.

APPELLATION: Sonoma Coast
GEOGRAPHIC LOCATION: Western Sonoma County
SELECTION: Entav 470, Durell #1
SOIL TYPE: Goldridge, Fractured Franciscan,
Grewacke Sandstone

HARVEST DATE: October 6th & 9th
ELEVAGE: 16 months in 10% new French oak
BOTTLED: January 2009
PRODUCTION: 544 Cases