



2007 Occidental Pinot Noir
Occidental Vineyard | Sonoma Coast

Vineyard:

Acerage: 3.51 acres
Clone/rootstock: Calera on 101-14
Density: 1555 vines/acre
Elevation: 997
Row Orientation: South facing

Vintage:

GGD: 1742
Rainfall Annual: 1270
Budburst: March 28, 2007
Bloom: May 1, 2007
Harvest: October 18, 2007
Yield: 1.2 tons per acre

Vinification:

Hand-harvested to 30lbs baskets. Sorted twice: cluster-by-cluster pre-destemming and berry-by-berry post destemming. No crushing. Stem inclusion 0-50%. 7-14 days cold soak with one pumpover and daily punchdowns. 7-14 days spontaneous indigenous fermentation with one delastage and three daily punchdowns. 95 degrees at peak fermentation. Basket pressed and racked directly to 100% new barrels without settling.

Elevage:

Spontaneous malolactic fermentation in Spring (March, April). Sulfuring in June/July. Racking to bottling tank in February. Bottling without filtration or fining in April.

Statistics

Brix: 24 – 26, pH 3.5 – 3.6, TA: 5 -6 g/l

115 Cases to be released Fall 2009

Winemaker – Sashi Moorman



2008 Summum Chardonnay Seven Springs Vineyard | Eola Amity Hills

Vineyard:

Clone/rootstock: Dijon 76 on 3309
Planted in 1994
Density: 458 vines/acre
Elevation: 350 to 450 feet
Slope: 12% Eastern slope with east -west rows
Soil: Volcanic Basalt soils - mainly Jory with some Nekkia

Vintage:

GGD (April-October): 1,395
Rainfall (April-October): 147 mm
Budburst: April 18th
Bloom: June 24th to July 6th
Harvest: October 15th

Vinification:

Harvest Parameters: 21.9 brix, pH 3.16 and 8.1 TA
Pressing: Whole bunch pressed with a gentle and long champagne cycle
Settled overnight and racked to barrel with fine lees - 2350 L total
Barreling: All French Oak with 30% new
Fermentation: Indigenous barrel fermentation, peak at 22 degrees centigrade
Malo: 100% completed in barrel - indigenous

Statistics:

2.0 g/L R.S., pH 3.27, TA 6.0g/L, Alc. 13.50%
351 6pk. cases were bottled March 22, 2010

Release date: Sept, 2010

Winemaker, Isabelle Meunier | Consulting Winemaker, Dominique Lafon
572 Patterson St. NW Suite 170 | 503-395-2520 eveninglandvineyards.com



2008 Red Queen Pinot Noir Seven Springs Vineyard Eola Amity Hills

Vineyard:

Clone/rootstock: Clone 114 and 115 on 3309
Planted in 1993/1995
Density: 851 vines/acre
Elevation: 550 to 650 feet
Slope: 6% to 12% Eastern slope
Row Orientation: east -west rows
Soil: Volcanic Basalt Nekkia soils

Vintage:

GGD (April-October): 2,095
Rainfall (April-October): 147 mm
Budburst: April 18th
Bloom: June 24th to July 6th, 2007
Harvest: October 24th, 2008

Vinification:

Harvest Parameters: 23.0 brix, pH 3.10 and 7.1 TA
Hand sorted with 30 % Whole Cluster. 70% of the grapes de-stemmed by gravity into a 5 tons oak fermentor
Cold soaked for 4-5 days
Spontaneous indigenous fermentation, gentle punch downs 2X per day
Fermentation curve peaked at 32 degrees centigrade
Pressed after 14 days of vatting time
Barreling: All French Oak with 33% new

Statistics:

0.03g/L R.S., pH 3.55, TA 5.5 g/L, Alc. 13.5%
200 cases were bottled on March 23, 2010

Winemaker, Isabelle Meunier | Consulting Winemaker, Dominique Lafon
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