



Paso Robles, CA

2007 Casa Torres Vineyard  
Santa Maria Valley, Santa Barbara Co  
Pinot Noir

This Casa Torres Vineyard Pinot Noir offers up generous notes of ripe Chandler strawberries, raspberries and blueberries while all the while entertaining a flavor beam of leather and cedar box. As with all of our wines, this will benefit greatly from an hour or so of decanting prior to imbibing.

Alcohol: 14.1%

\$40 per bottle

Cases Produced: 170

**Harvest Information**

The grapes were hand picked in the early morning of October 8, 2007

24.7 Brix – 3.56 pH - .63 g/mL TA

**Winemaking Information**

Grapes were hand-sorted, both clusters and individual berries, to remove inferior or damaged grapes.

30% of the pristine clusters were added to the fermentation bins for added structure and complexity.

Four day cold soaks. Fermentations were completed with native yeasts and pressed after 12 days total.

Cooperage is entirely French oak, with 35% being new barrels.

SO<sub>2</sub> was added after completion of both primary and secondary fermentations in late February 2007.

Racked once off of the lees immediately preceding bottling.

Bottled unfinned and unfiltered on September 8, 2008.

[www.hugcellars.com](http://www.hugcellars.com)

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