

**Appellation:**  
MONTEREY

**Vineyards:**  
CHULA VIÑA VINEYARD  
LUCIA HIGHLANDS VINEYARD

**Blend:**  
100 % PINOT NOIR

**Aging:**  
10 MONTHS IN FRENCH  
OAK BARRELS, 27% NEW

**Alcohol:**  
14 %

**Bottled:**  
AUGUST, 2008

**Production:**  
1200 CASES

**Winemaker:**  
ANNETTE HOFF

**Suggested Retail Price:**  
\$26

**Release Date:**  
MAY, 2010

**Cima Collina Winery**  
Marina, California • Monterey County  
831/384-7806  
[www.cimacollina.com](http://www.cimacollina.com)

**Tasting Room**  
San Carlos, between Ocean & 7<sup>th</sup>  
Carmel by the Sea, California  
831/620-0645  
Thursday-Monday 11-6

*Cima Collina*

**2007**  
**Pinot Noir**  
**Monterey County**

Our 2007 Monterey Pinot Noir reflects my belief that very carefully placed and well-tended vineyards will be the instrument that catapults Monterey wines to international status. By 2005 it was clear that Monterey winemaking was entering a renaissance. Our hope that is wine furthers the artisan approach that is emerging in this unique region. The grapes were harvested from two vineyards on opposite sides of the Salinas Valley in Monterey. The Chula Viña Vineyard is located on a protected bench in the eastern hills. Grapes ripen slightly quicker on this side of the valley attaining a robust, complex character.

The Lucia Highlands Vineyard is located on the western side of the valley, again in a protected location that filters the often harsh, cold winds. The ripening is slow and even leading to magnificent fruit with complexity and balance. Everything about this wine was handmade in our minimalist approach. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into oak barrels of which only 25% were new. There it rested for 10 months before bottling.

Purely Pinot Noir in character, the wine shows off black cherry and plum aromas that return in the flavor. Notes of toasted cedar and spice are well integrated into the wine. The balance and complexity of this new wine is achieved in large part from its velvety tannins and apparent structure that we believe is a critical component of fine Monterey Pinot Noir.