

Appellation:
MONTEREY

Vineyards:
HILLTOP RANCH VINEYARD

Blend
100 % PINOT NOIR
Dijon Clones 375, 667, 777, 115

Winemaking
UNFINED, UNFILTERED

Aging
11 MONTHS IN FRENCH
OAK BARRELS, 40 % NEW

Key Words
Sustainably grown, Bold, Food-Friendly

Alcohol
13.7%

Bottled
August 28, 2008

Production
466 6-Pack Cases
Winemaker:

ANNETTE HOFF
Suggested Retail Price
\$60

Cima Collina Winery
3344 Paul Davis Drive, Suite 6
Marina, Monterey County, California
831 / 384-7806
www.ciimacollina.com

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

Cima Collina

2007 HILLTOP RANCH PINOT NOIR

Monterey County

This small bottling of Pinot Noir is from our Estate vineyard 700 feet above sea level and 14 miles from the ocean in Carmel Valley.

The grapes that come from this vineyard are generally of small size and are much darker and richer than most Pinot Noir fruit, and we attribute this to soil, clonal selections, and climate. The soil is known locally as "chalk rock" which is a mineral-rich shale. This soil reluctantly surrenders its nutrients, making the vines struggle, thus producing a flavorful, interesting wine. This vineyard is managed sustainably in the Carmel River watershed and is located only a few hundred from the boundary of the lower Carmel Valley AVA. The grapes were harvested by hand. At the winery we gently destemmed them, then they were fermented in open top tanks and punched down gently. The wines were drained and pressed then aged in French oak, 40% new, for 11 months. The wine is unfinned and unfiltered.

It is a blend of fruit from all of the blocks in the vineyard and is a powerful, dark, rich wine with aromas and flavors of plums, tobacco, leather, earth, smoke and spice. It will benefit from bottle ageing and it will do well in the cellar for at least the next 10 years. We recommend giving this wine some air after opening, or decanting it.

A highly versatile, bold, food friendly wine that can be paired enjoyably with mushroom pâté, prime rib, rack of lamb, venison stew.