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Vintage: 2007

Appellation: Anderson Valley, Mendocino, CA

Winemaking: Unfined, native yeast

Alcohol: 14.4%

Total Acidity: 5.85 g/L

pH: 3.48

Barreling: 40% new French oak; 12 months in barrel

Vineyard sources: 100% pesticide-free Pinot Noir

Case Production: 140 cases bottled August, 2008

Suggested Retail: \$47.00; \$378/case whlsle

SEGUE '07 FILIGREEN VINEYARD PINOT NOIR

I'm especially proud that my **2007 Segue Filigreen Vineyard** is the first eco-friendly, purely chemical-free wine produced from an Anderson Valley, Mendocino single vineyard Pinot Noir. It is created only from grapes grown without any synthetic herbicides, pesticides or fertilizers. Juicy, full of pure, ripe red and black berry flavors and intensely flavorful, the Filigreen Vineyard has been fermented with wild yeast and aged for 11 months in premium French oak. It come from the vineyard of Chris and Stephanie Tebbutt, who grow all their fruit—grapes, blueberries, peaches and more— using Biodynamic techniques that ensure that every plant, tree, and vine is cultivated organically in harmony with nature's cycles. The vines love it! They flourish, grow hearty and deliver luscious juice that I carefully handcraft into layered Pinot Noir with as little manipulation as possible. Minimal sulfites are added to prevent spoilage, and that's it. The Filigreen Vineyard's bright, juicy red cherry vibrancy balances its luxurious dark berry lushness, while a hint of earthy molasses adds depth, making this wine a mouth-watering complement to food. Serve through 2012.

A note about Biodynamic techniques: they take into consideration the cycles of nature that influence planting and harvesting at optimum times. They extend organic farming methods to include "homeopathic" preparations that bring as much sunlight and energy as possible to the growing plants, trees and vines. There are a dozen or more additional features of this method, all directed at the same goal—using non-invasive , self-sustaining resources and strategies to produce to grow the purest possible fruit, herbs, and produce.