



**Producer/Winemaker:**

**Stephen Yafa**

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**Vintage:**  
**Appellation:**  
**Winemaking:**

2007  
Russian River Valley  
Unfined, native yeast

**Alcohol:**  
**Total Acidity:**

14.4%  
5.75 g/L

**pH:**

3.38

**Barreling:**

40% new French oak;11 months in barrel

**Vineyard sources:**

85% RRV Balletto LHT; 15% Keller SC

**Case Production:**

105 cases bottled August, 2008

**Suggested Retail:**

\$42.00; \$336/case whlsle

## SEGUE '07 RUSSIAN RIVER PINOT NOIR

The 2007 Segue Russian River Pinot Noir integrates dark berry, cola, and smoky flavors with a velvet mouthfeel. The region's unique Goldridge soil and cool climate contribute to the wine's combination of round lush fruit, earthiness and spice.

Balancing moderate daytime heat, marine influences provide ideal conditions for the delicate, temperamental Pinot Noir grape, which needs a wink from the gods to fully ripen and to develop the ripe blackberry, raspberry, and dark cherry components found in this Segue. Layers of rich mocha aroma, cassis, cinnamon and black tea will continue to develop with cellaring. The long '07 season produced smaller berries with more concentrated flavor, bolstered by excellent tannic structure and acid balance, resulting in a Segue Russian River Pinot Noir with exceptional aging potential.

I cold-soaked the berries for 5 days to extract flavor and color, using only native wild yeast to ferment, then punched down gently by hand and aged eleven months in 40% new French medium light toasted oak—Seguin Moreau and Francoise Frere and Ermitage. As in my '05 & '06, I crafted this wine to achieve a balance between round, ripe fruit, layers of smoky spice, and mouth-watering acidity with velvet texture, as in my previous vintage.

Like all Segue wines, the '07 Russian River is styled as an accompaniment to fine cuisine. The balance between acidity and ripened fruit brings out full flavors in food, and is in turn enhanced by the food it accompanies.

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