



Producer/Winemaker:

Stephen Yafa

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Vintage:

2007

Appellation:

Russian River Valley

Alcohol:

14.3%

Total Acidity:

5.8 g/L

pH:

3.39

Barreling:

40% new French oak;16 months in barrel

Vineyard sources:

Sinigiani Vineyard, Sebastopol, CA

Released:

June 1, 2011

Suggested Retail:

\$29.95

Case Production:

205

SEGUE '09 RUSSIAN RIVER VALLEY SINIGIANI VINEYARD PINOT NOIR

This release represents the first vintage from a small one-acre vineyard in Sebastopol, where I make wine at a custom crush facility. Until I leased this vineyard in 2008, I bought all of Segue's fruit from established wine grape growers. I had little control over viticulture techniques or picking dates. For that reason, when Brian and Carmen Sinigiani listed their vineyard for lease, I jumped at the chance—only to experience that pain of the 2008 frost that obliterated that vintage. But 2009 proved to be worth all the hours of pruning and hand-maintenance. This Russian River Pinot Noir integrates ripe red fruits and smooth tannins with a velvet mouthfeel. The region's Goldridge soil and cool climate contribute to the wine's unique combination of round lush fruit, earthiness and spice.

I cold-soaked the berries for 6 days to extract flavor and color, using only native wild yeast to ferment, then punched down gently by hand and aged sixteen months in 40% new French medium light toasted oak—Seguin Moreau and Francoise Frere and Trust barrels. Like all Segue wines, the '09 Russian River is styled with sufficient acid to accent the delicate flavors of fine cuisine as it opens up in the glass.

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