

RED BICYCLETTE

Red Bicyclette 2007 Pinot Noir

Wine Description

The 2007 Red Bicyclette® Pinot Noir showcases dark fruit aromas and flavors of black cherry and ripe plum. The light oak influence produces subtle notes of cinnamon for a soft, yet full middle palate and a smooth, luxurious texture.

Harvest Notes

The warm winter and early flowering led many to prepare for an early harvest. However, the cooler summer temperatures along with wet weather slowed fruit development and led to harvest starting at the more typical time of early to mid-September. The berries were a bit bigger in 2007, but in good condition with great concentration of anthocyanins. Acidity levels were lower than in 2006, but the 2007 vintage produced wines with lively fruit aromas and flavors and exceptional color pigmentation.

Winemaking Notes

Our 2007 Red Bicyclette Pinot Noir was sourced from the Herault, Aude, Gard, and Pyrenees Orientales areas within the Languedoc Roussillon region in Southern France. The 2007 Pinot Noir grapes were crushed and destemmed, and then fermented in upright stainless steel tanks and rotary fermenters at moderate to warm temperatures (22-28° C or 72-82° F). About 20% of the wine underwent whole cluster fermentation and after primary fermentation, the wine went through malolactic fermentation. Around 5% was aged for two months in heavy toast French oak, which imparted soft, generous cinnamon flavors to the wine. The components were then blended, filtered, and cold-stabilized for bottling.

Finished Wine

Varietal Content: 88% Pinot Noir, 7% Syrah, 5% Grenache

Varietal Origin: Herault, Aude, Gard, and Pyrenees Orientales in the Languedoc-Roussillon, France

Titrateable Acidity: 0.51 g/100ml

pH: 3.59

Alcohol Level: 13.5%

Residual Sugar: 0.4 g/100ml