

BJØRNSTAD CELLARS

2007 van der Kamp Pinot noir

Vineyard Notes

Martin, Dixie and Ulysses van der Kamp have been living, working, farming and making wine together on their vineyard, high atop Sonoma Mountain for some 40 years with some of the oldest Pinot noir vines in Sonoma County. They are passionate about their work and dedicated to producing extraordinary fruit for each of their winery relationships. I've been working with them since 1997 and look forward to more years together.

During the growing season, the high elevation of about 1150' presents an environment of relatively cool days and warm nights, providing a different ripening course from vineyards on the valley floor. The soil is a mix of loam within the Spreckles series. The van der Kamps have taken advantage of the opportunity to plant several clone and rootstock combinations across their property that allows the winemaker an opportunity to create a "blended" wine within the vineyard designate concept. Wines from this vineyard typically present smoky, meaty aromas around a solid core of cherries, supported by firm mountain tannins.

Tasting Notes

Pretty, brilliant garnet color and aromas of dark ripe cherries and berries fill the glass along with smoky, toasty layers of spices, black tea, sandalwood and cedar. On the palate, the entry is round and rich and the fruit flavors flirt back and forth between red pie cherries and black raspberries alongside earthy qualities and forest duff. The texture builds from the beginning to a round, mouth coating middle with a long persistent finish. Over time, the flavors continue to evolve on the palate with black licorice and savory, spiced meats.

Production: 1534 bottles

Release date: October 1, 2009

Suggested retail: \$40

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