

BIRD

Big Barrel Pinot Noir 2007

Marlborough • New Zealand



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Winery Principals Steve and Caroline Bird
Winemaker Steve Bird

Wine Specifications

Cases imported	400
Alcohol	13.9%
T/A	0.62 g/100ml
pH	3.40
Residual Sugar	0.19 g/100ml
Brix at Harvest	23.5 - 25.0
Cellaring	Up to 7 years
Harvest Date	March 22 - 28, 2007

Vineyards

Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

Vines

Clones C15, C1667, and C1777. VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear. Certification from Sustainable Winegrowing New Zealand pending.

Vintage

The season started off with some early and significant frosts, followed by a very cold start to the summer season, resulting in reduction in crop. Summer finally arrived in January, and stayed almost until the end of May, with warm, clear days and calm, cool nights and almost no rain. The fruit ripened easily and flavors developed a rare level of intensity.

Vinification

The grapes were hand-harvested, chilled, and destemmed to 900L French Oak Roll Fermenters (Big Barrels). Cold-soaked for 8 days before addition of yeast. 10 day fermentation followed by 12 days of maceration. Pressed and returned to roll fermenters for MLF inoculation and aging. Steve Bird Winery is certified Sustainable through Sustainable Winegrowing New Zealand and certified carbon zero through CarboNZero.

Winemaker's Notes

Overall Impression

Complex, supple, and long.

Bouquet

Bright red fruits and forest floor.

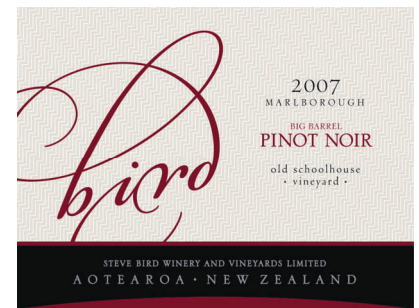
Palate

Spice, chocolate, and earth.

Serving Suggestions

Game birds with a slightly sweetened pinot noir reduction, mushrooms (especially truffles)

SRP US\$31.00



90 Points

The 2007 Old Schoolhouse Vineyard Big Barrel Pinot Noir fulfils its promise out of barrel last year, this has a great sense of transparency on the nose with cranberry, raspberry and redcurrant fruit with understated use of oak. This is how Pinot should be. The palate is medium-bodied with grainy tannins, quite peppery on the entry, leading to rounded red-berried fruit, raspberry and cranberry with that peppery/spicy edge reappearing towards the finish. Nicely balanced, very pure and utterly charming. Excellent, but I think future offerings will be even better.

Neal Martin

The Wine Advocate August 2009

