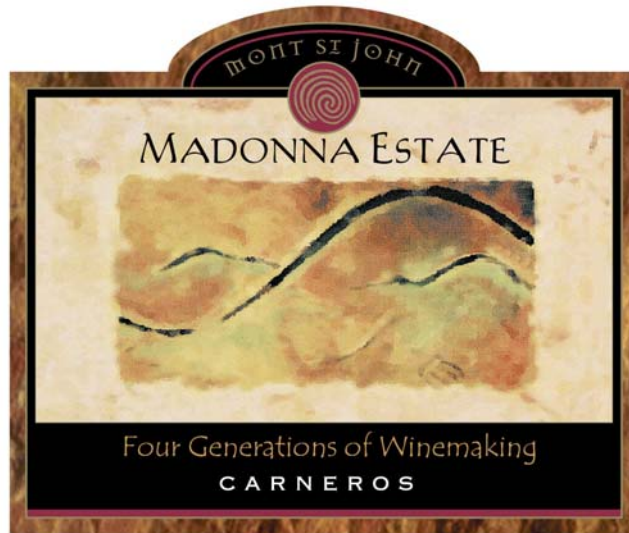


2007 PINOT NOIR



WINE STATISTICS

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|--------------------------|--|
| COMPOSITION: | 100% Pinot Noir, 100% Organically Grown Grapes |
| APPELLATION: | 100% Carneros, Napa Valley |
| HARVEST DATES: | September 6 th - September 13 th |
| SUGAR AT HARVEST: | 23.6 degrees Brix |
| AGING/COOPERAGE: | 100% barrel fermented, small French oak barrels |
| ALCOHOL: | 13.9% by volume |
| ACIDITY: | TA = .6g/100 ml; pH = 3.71 |
| RELEASE DATE: | February 2009 |

WINEMAKER'S NOTES

Upon arrival at the winery, our fruit was de-stemmed, and the whole berries were put into tank. After a 3 day cold soak to extract the perfect amount of color and tannin, we began the fermentation process. In order to acquire as much as possible from the fruit in the most delicate manner, we punched down the cap on a daily basis. Once fermentation was complete, we drew off the wine, allowed it settle for 3 days, and transferred it into small French oak barrels for approximately ten months of aging. The Carneros Region provides the soil and climate necessary to capture the true essence of the delicate Pinot Noir grape. This includes strawberry, cherry, and earthy characteristics. This wine is extremely fruit forward, and is an excellent "food" pairing wine. Supple tannins are balanced with crisp acidity on the palate for a long, lingering finish.

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