



CumbreTM of VINE HILL

2007 PINOT NOIR

Barrel 31 • Santa Cruz Mountains

Tart cranberry, spiced apples, coriander, and orange peel are expressed in the first aromatic swirl. This wine brings forth the mountains with black cherry and cranberry flavors and excellent acidity. The tannins are present, yet soft and lingering.

Hints of vanilla and chocolate round out the experience of this wine.

Try pairing with various seafoods including Ahi tuna or Forbidden Black Rice scallops. The Ahi tuna should be seared rare with a papaya and mango slaw. We suggest a tomato chutney sauce for the scallops, served on a bed of sweet Thai chili glaze and Forbidden Black Rice.

- Bottling Date: March 19, 2009
- Release Date: January 15, 2010
- Alcohol: 14.2%
- Cases Produced: 187
- Tons/Acre Harvested: 2
- Oak Profile: 100% French Oak / 40% New Oak
- TA (g/100ml): 0.65 • pH: 3.54
- Residual Sugar: 0.0 • Average Sugar: 24° Brix

Suggested Retail Price: \$39

THE PINNACLE OF SANTA CRUZ MOUNTAINS PINOT NOIRSM

VINE HILL WINERYTM

SANTA CRUZ MOUNTAINS ~ CALIFORNIA

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