



*Huber Cellars*

**2007 Estate Pinot Noir  
Sta. Rita Hills**

A twist of nature eons ago created a unique place on the west coast of the Americas. A huge tectonic shift thousands of years earlier turned the land from a north-south orientation to west-to-east. The result is a transverse valley that funnels sea fog and cool ocean air into the vineyards that nestle against the hills surrounding the Santa Ynez River each morning. As the day warms the fog recedes, bringing warm and bright sunshine. Then, almost like a well-made clock, the oceanic breezes return in the mid-afternoon to keep temperatures moderate. If you were a Pinot Noir vine, you couldn't ask for a more perfect climate. Add to that gravelly loam and ancient riverbed soils and you have pinot noir paradise. This is the Sta. Rita Hills American Viticultural Appellation, and right in the middle of this Winegrape Eden is the Huber estate vineyard.

Farming is not necessarily easy here, and there are often challenges with climate. But 2007 graced us with a spectacular growing season. A late bud-break due to very cold winter and early spring temperatures was followed by a very moderate summer with little temperature variation and abundant sun-filled days. Due to the delay at the early stages of the growing season, harvest was a few weeks later than normal, which only allowed the clusters that extra bit of hang time that brings each berry to the ultimate ripeness. The lack of rain in 2007 resulted in a small crop, but one of balance, even ripeness and small clusters chock full of concentration and character.

Already lauded by wine critics, the 2007 estate Pinot Noir sports a lively dark cherry color, with "new ruby" highlights. A swirl produces a bouquet of classic "pinotesque" notes; cola, blueberry, black cherry, a hint of coffee and earthy reminders of land and sea. A first sip rewards the palate as the wine smooth and silky texture glides over the taste buds with flavors of cranberry, red plum skin, red rhubarb and spicy allusions to clove. All the while the lilting acidity lifts the wine, while soft tannins linger and mingle with lasting berry and spice. Will cellar well for the next 3-4 years, and right now it pairs superbly with friends and a meal!

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