



2007 Vintage Release Letter

January 23, 2009: This letter marks my third release and completes yet another chapter for Kutch Wines and my handcrafted Pinot Noirs. It's a vintage I am exceptionally proud of, as Mother Nature dealt the Sonoma Coast a fantastic hand. With the right mix of exceptional fruit, terroir and weather, the wines virtually created themselves allowing for minimal intervention on my part.

2007 Sonoma Coast, California

Winter '07 began dry. By the beginning of February, most of our vineyards had received less than 12 inches of rain, compared to 26 and 36 inches in 2005 and 2006 respectively. With warmer weather approaching and buds pushing out on the vines, it became obvious that the vintage would be recorded as a drought year. The result of such a year can be exceptional, stunting growth and intensifying the flavors of the fruit. In 2007, the effect in all of our vineyards was smaller clusters and berries with greater intensity.

Early April was filled with windy days and many very cool evenings. Early on, due to this unusual weather, many of our vineyards experienced nutrient deficiencies. The lack of water and subsequent dry, windy and harsh conditions hampered the vine's ability to uptake the necessary nutrients. Fortunately, this was quickly corrected through the careful use of irrigation and the spread of organic material in between our vine rows. The result led to what's called millerandage, a French term for small and large size berries within the same cluster. These radically different sized berries were unique, and I looked forward to making wine from them for the first time. The smallest of these berries (called shot berries) were seedless; and while they carried very little juice, the flavors were intense. The larger berries, while slightly less intense, maintained extremely high acidity. Once these flavors mingled, I realized just how magical 2007 would be.

As harvest approached, flavors matured early and there was no need to overhang the fruit, which causes dehydration, higher alcohol and the loss of precious natural acidity. The fruit was bright, pure and expressive without weight - all the characteristics I find appealing in a balanced Pinot Noir. As a bonus to picking early, our alcohols were the lowest to date, coming in at 13.6% on average.

As has been employed in the past, roughly 30% new French oak was used for the élevage. This has become the norm, as I feel any more can blanket the delicate flavors and nuances I so covet. Primary fermentation was accomplished natively, without the use of any laboratory yeast. The wines were allowed to finish their secondary malolactic fermentation in barrel, again natively. It is my hope that the use of native yeast has added an extra dimension of complexity to the final wine. Finally, the wines aged in cask for 17 months with a total of 14 months on

the lees (sur lie). During the 14th month, each of the three wines was assembled into their own tank with the use of gravity and returned to barrel after mélange. Bottling is scheduled for February 2nd, when the wines will be bottled, un-fined and un-filtered.

While all of the wines were made with the same ancient method, each is exceedingly different in character. The real difference is the place in which the grapes were grown.

One final note: Stefan Sargent, whose passion for film is unprecedented, has put together a short video documenting the 2008 growing season and harvest at Kutch Wines. It can be viewed on the front page of my website at www.kutchwines.com

2007 Sonoma Coast, Pinot Noir: 250 cases

A blend of two Sonoma Coast vineyards, this wine clocks in at a mere 13.2% alcohol, the lowest we have made to date. The wine screams Sonoma Coast with its black, spicy, broad fruit flavored character. A subtle background of wood, frames the silky, mildly sweet tannins, which are seamlessly integrated and which crescendo through to the finish. While this appellation Pinot Noir will drink well young, it will continue to evolve positively into 2012. I would suggest decanting if you open it in the first year.

2007 Kanzler Vineyard, Sonoma Coast, Pinot Noir: 200 cases

This wine leaps like a ballerina from the glass as it dances with your senses. It's gorgeous, pure, feminine style delivers immediate gratification, and what this lacks in intensity, it more than made up for in style and grace. With a healthy amount of natural acidity and a finished alcohol of 13.7%, this wine will be best paired with food to allow the acid to cut across the palate while bringing the wine further into focus. A subtle background note of sandalwood adds to the complexity as the high-toned, red berry fruit glides across the palate. While this and the McDougall are qualitative equals in 2007, their respective personalities couldn't be more radically different. This is classy juice and will drink best young from 1-5 years.

2007 McDougall Ranch, Sonoma Coast, Pinot Noir: 150 cases

Located just 1.5 miles from the Pacific Ocean at over 900 feet elevation, this vineyard makes intense, masculine wines with deep, long flavors. The tannins are perfectly framed giving great structure and layers, while merging onto a seamless rich palate, comprised of spicy, brambly fruit. A stark contrast to the elegant, aromatic fireworks of the Kanzler, this maintains darker aromatics with more weight and intensity on the palate. It possesses impeccable balance and the concentration enables it to be the longest lived wine from 2007. It will drink best in 2-7 years. Finally, for those impatient individuals, please allow for a modest few months of rest after delivery on all of these wines to resolve the shock from shipping and bottling.

Thank you for your continued interest and support.



Jamie Kutch