



HARTFORD  
COURT

**VELVET SISTERS**  
ANDERSON VALLEY • PINOT NOIR  
2007

### VINEYARD CHARACTER

In the Anderson Valley of Mendocino County the local residents speak an obscure dialect of English known as Boontling, developed in the late 1800s. The “Velvet Sisters” are local historical figures who in Boontling lore became known for wearing plush velvet dresses that they had purchased on a trip to British Columbia. We call this wine “Velvet Sisters” in tribute to the Anderson Valley history and the wine’s plush velvety texture.

The 2007 Velvet Sisters Pinot is sourced from a block within Falk Vineyard, an estate owned vineyard located in the hills above Anderson Valley. Falk is planted with Pommard selections along with Dijon clones 115, 667 and 777. The character of this carefully harvested Pinot Noir includes lively fruit aromas and a silky texture; exemplary of the best of Anderson Valley Pinot Noir.

### TASTING NOTES

This alluring and hedonistic wine has amazing extract and purity of fruit focus. Vibrant fruit aromas of grenadine, red cherry and raspberry soufflé harmonize with lilac and cinnamon stick notes. The captivating aromas lead into equally vibrant flavors of cherry, raspberry and gingerbread. Explosively rich and sensuously elegant, this charismatic wine drinks beautifully upon release but will continue to improve for 3 to 5 years.

### WINE STATISTICS

Oak: 100% French oak; 60% new  
Time in oak: 15 months  
Alcohol: 14.3%  
TA: 5.2g/L  
pH: 3.61  
Cases produced: 344  
No fining or filtration

### HISTORIC ACCLAIM

2007: 94/100, *The Wine Enthusiast*, July 2009

2007: ‘Outstanding’ 92/100, Stephen Tanzer’s *International Wine Cellar*, May 2009

2006: ‘Outstanding’ 92/100, Stephen Tanzer’s *International Wine Cellar*, May 2008

2005: ‘Outstanding’ 92/100, Robert Parker’s *Wine Advocate*, December 2007

2005: ‘Outstanding’ 91/100, Stephen Tanzer’s *International Wine Cellar*, May 2007

2002: ‘Outstanding’ 93/100, Robert Parker’s *Wine Advocate*, February 2005

2000: ‘Outstanding’ 91/100, *The Wine Enthusiast*, August 2003

