

# 2006 PINOT NOIR, STA. RITA HILLS

**VINEYARD SOURCES:** FIDDLESTIX AND GAIA (ASHLEY'S) IN THE FAR WESTERN STA. RITA HILLS.

**BLEND COMPOSITION:** 100% PINOT NOIR FROM THE 2006 VINTAGE.

**CLONES:** 113, 114, 115, 777, AND POMMARD

**WINEMAKING NOTES:** THE GRAPES FOR THE 2006 PINOT NOIR WERE HAND HARVESTED IN THE COOL EARLY MORNING HOURS OVER SEVERAL DAYS IN SEPTEMBER. WE WERE PLEASED WITH THE CROP QUALITY FROM THESE ESTEEMED VINEYARDS, AS THE GRAPES WERE REMARKABLY CLEAN AND EVENLY RIPENED. WITHIN HOURS OF HARVEST, WE WERE AT THE WINERY, CLUSTER SORTING AND THEN GENTLY AND COMPLETELY DESTEMMING, WITHOUT CRUSHING. WE METICULOUSLY SORTED THE WHOLE BERRIES BEFORE TRANSFERRING THEM INTO SMALL (1.4 TON) OPEN TOP FERMENTERS FOR COLD SOAKING OF 4 TO 7 DAYS, WITHOUT WATER OR ACID ADDITIONS. WE THEN FERMENTED EACH VINEYARD BLOCK SEPARATELY OVER A 14 TO 30 DAY PERIOD, PUNCHING DOWN TWICE DAILY. AT DRYNESS, WE DRAINED THE FREE RUN JUICE DIRECTLY TO BARREL BY GRAVITY AND GENTLY PRESSED THE REMAINING BERRIES IN A SMALL BASKET PRESS. THE WINE AGED ON ITS LEES FOR 17 MONTHS IN FRENCH OAK (50% NEW, ASSORTED COOPERS) AND WAS BOTTLED UNFINED AND UNFILTERED.

**TASTING NOTES:** A VIBRANT LIGHT PURPLE-RED IN THE GLASS. THE NOSE FEATURES A SPICY BLEND OF STRAWBERRIES AND CHERRIES WITH CEDAR, JUNIPER BERRIES, AND ASIAN SPICES. DELICATE (THIS IS PINOT!), SILKY, AND SEDUCTIVE IN THE MOUTH THE FLAVORS OF CRUSHED BERRIES BUILD INTO A MOUTH-COATING, SAPPY, FINISH. THE LINGERING CHERRY AND CRANBERRY NOTES BEG FOR FRESHLY GRILLED SALMON OR CREAMY POTATO GRATIN.

ALCOHOL: 14.6%

CASES PRODUCED: 144