



2006 PINOT NOIR Anderson Valley

IN THE VINEYARD

After a wet winter, spring temperatures were moderate and the skies were often clear, giving the grapes a good start. High temperatures in July were stressful for the vines and the farmers. Fortunately, most clusters were protected with ample leaf canopy, and the growers made sure that the fruit came to the winery in good condition.

IN THE CELLAR

We cold soaked the grapes for this wine for 2 days after de-stemming and crushing. Because we used a variety of yeasts for fermentation (including D254, Harmony, RC212, and VQ15), the fermentation rate varied, increasing complexity and structure in the finished blend. The grapes were pressed, allowed to settle for 2-3 days in the tank, and racked to French oak barrels (29% new). The wine spent 9 months in the barrel, with lees stirring until the wine completed malolactic fermentation.

IN THE BOTTLE

With aromas of cocoa, cloves, and cinnamon, this wine has rich forward cherry flavors, with good length and soft texture.

AT THE TABLE

The forward fruit and texture of the 2006 Anderson Valley Pinot Noir make it an ideal accompaniment to a mildly spiced duck curry.

<i>Grape Variety</i>	100% Pinot Noir	<i>Fermentation & Aging</i>	100% French oak (29% new)
<i>Vineyards</i>	Handley Estate (33%), Ferrington (15%), Charles (11%), Helluva (11%), Corby (8%), Romani (8%), Other (14%)	<i>Bottling Date</i>	August 15, 2007
<i>Appellation</i>	Anderson Valley	<i>Titrateable Acid</i>	0.51 g/100 ml
<i>Harvest Dates</i>	Sept. 8 - Oct. 21	<i>pH</i>	3.62
<i>Brix at Harvest</i>	23.6° Brix	<i>Alcohol</i>	14.5%
		<i>Residual Sugar</i>	.03g/100 ml
		<i>Cases Produced</i>	4062
		<i>Release Date</i>	July 2008