



**2006
Pinot Noir
Sonoma Valley**

Grape Source:	Parmelee Hill & Gaps Crown
Clonal Selection:	Pommard, Swan, Martini 13 & 18
Crush Date:	9/28 & 9/29
Harvest Brix:	27.0° & 25.9°
Aging:	16 months in 30% new French oak
Maceration:	15 day, native yeast fermentation
pH:	3.78
TA:	0.51 g/100 ml
Alcohol:	15.2%
Production:	333 cases (12 pack – 750ml)
Release Date:	December 2008

Tasting Notes:

Our 2006 Pinot Noir is vibrant garnet red in color with a perfumed bouquet of dried herbs, clove, cinnamon, and leather along with sweet red raspberry, kirsch and earthy notes. On the palate, assertive fruit flavors of wild strawberries, plums and cassis are followed by hints of earth and spice box character. This wine possesses a silky texture with juicy fruit and firm tannins balanced by nice acidity.

If drinking now this wine definitely benefits from decanting. It will age well for 5 to 7 years.