



### **Growing Conditions**

Conditions were near ideal in 2006. Weather in September was exceptionally mild, providing ideal conditions for a long, slow final ripening phase. This was instrumental in creating a balanced crop, in that flavors require time to develop. Harvest stretched well into the fall, giving the fruit plenty of time to ripen slowly and develop optimal flavors without losing structure. A cool spring, combined with aggressive farming techniques — pruning, shoot thinning, leaf removal and dropping fruit at veraison — further reduced yields and intensified flavor concentration in the berries. In all, 2006 conditions were excellent for producing a solid showing of Pinot Noir.

### **Tasting Notes**

Violaceous! Deep purple haze bent over and bound in velvet ropes. Picked at a relatively lean 24.6 Brix, its sinewy frame entwines silky berry fruit sprinkled with spice around a ramrod straight backbone of invigorating acidity and oxygen defying tannin. This is serious juice that represents an ode to old world winemaking with an emphasis on transparency of site and respect for life-extending structure.

*... it's extraordinarily rich in cherry and currant fruit, with such a long sweet finish that it has got to be an ager.*

*Try after 2009. 93 points*

**Steve Heimoff, Wine Enthusiast**

### **Production Notes**

104 cases produced  
Harvested September 30, 2006  
14.8% Alcohol  
25% New French Oak  
40% Whole-Cluster Inclusion  
Native Yeast for both Primary and Malolactic Fermentations  
Not Fined and Not Filtered