



### **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**

Brilliant mulberry-tinged ruby red and just a bit backward in its youth. This strapping young elixir is an athlete at the starting block – all quiet tension ready for explosive action. Dark berry fruit mingles with a refreshing, slightly-saline seashore tang that enlivens the palate and finishes with plenty of satisfying grip.

*The cherries, raspberries, currants, roasted coconut, mocha frappacino, date nut bread, candied ginger, orange tea and sandalwood box are exotic and almost overpowering, but the wine never loses its tense control.*

*Now through 2012, at least. 94 points*

**Steve Heimoff, Wine Enthusiast**

### **Production Notes**

130 cases produced  
Harvested October 18, 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