



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.

Tasting Notes

Deep and rich, heady and firm offering terrific black raspberry and blueberry fruit, a chalky minerality, medium body, sweet tannin, a lush mouthfeel, and fine length. Black olives (like the beloved flavor found in that sacred Syrah of Cornas in France's northern Rhône region) and moist earth flavors mingle on the palate and finish with fine-grained tannins that linger on the mouth. The vineyard has always shown a consistent mineral/earthiness that makes it so unique and '06 presents a classic interpretation of this vineyard site.

Opaque ruby. Sexy, intensely spicy aromas of raspberry and candied cherry accented by cinnamon, clove and white pepper. Juicy and sharply focused, with sweet, liqueur-like red berry flavors and an exotic violet pastille quality. Juicy and fresh on the finish, leaving behind spicy red fruits. Delicious right now.
Stephen Tanzer's International Wine Cellar

Production Notes

96 cases produced
Harvested November 4, 2006
15.1% Alcohol
25% New French Oak
20% Whole-Cluster Inclusion
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered