



### **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**

Aromas of dark raspberry, earth and minerals. A dried herb/nutmeg quality that is derived from the stem inclusion. Lush broad and sweet but with a nice lively acidity to give it strength.

*Exotically spicy, with a taste of raspberry and black cherry pastry filling, dates, cassis and clove spice. Very full-bodied, rich and dense, but dry and balanced. A “wow” wine that should improve over the next four to six years. 92 points*

**Steve Heimoff, Wine Enthusiast**

### **Production Notes**

Harvested October 17, 2006

70 cases produced

14.7% Alcohol

33% New French Oak

25% Whole-Cluster Inclusion

Native Yeast for both Primary and Malolactic Fermentations

Not Fined and Not Filtered