



**P I N O T N O I R
R U S S I A N R I V E R V A L L E Y
2 0 0 6**

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from an area that is emerging of the world's leading growing regions for Pinot Noir, California's Russian River Valley. Close to the sea, the region's summer warmth is moderated by fog and other cooling maritime influences, creating an ideal climate for Burgundian varieties

Grape Sourcing: 85% Russian River Valley, 8% Central Coast, 7% Sonoma County

• V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, the growers in cooler areas such as the Sonoma Coast were able to bring in grapes with good acidity and development by harvesting before the October rains.

Technical Information: 0.52 TA, 3.74 PH, Alc. by Vo. 13.8%, 0.4 RS

• W I N E M A K I N G •

Grapes for this wine were gently squeezed, and cold soaked for up to 5 days prior to fermentation. A portion of the blend was fermented in open topped containers to soften tannins and provide more intense color and flavor extraction. After fermentation, the wine was aged for 12 months in a combination of new and 1-2 year old French oak barrels, adding layers of toastiness, and complexity to the wine.

Varietal blend: 94% Pinot Noir, 6% Syrah

• W I N E M A K E R ' S N O T E S •

Our Pinot Noir is fragrant with notes of wild cherry, rhubarb and orange peel, velvety smooth, and concentrated on the palate with a crisp yet silky finish. The wine is delicious on its own, with wild mushrooms, garlic roasted chicken or grilled salmon.