



2006 Pinot Noir Santa Maria Valley

Vineyards:	Bien Nacido(80%), and River Bench(20%)
Clone(s):	Pommard(80%), Dijon 113, 115(10%), Waden svil 2A(10%)
Harvest:	Vineyard lots hand harvested from Sept 19 to Oct 11, 2006
Yields:	In the 2 ½-4 tons per acre neighborhood
Crush:	Whole berry destemmed into small, open-topped fermenters. Three to five day cold maceration
Innoculum:	Assmanhausen, RC 212, RA17
Barrel Regime:	Gravity free run from fermenters to barrels(100% François Freres) and aged for 8 months
Racking:	Without O2(no pumping)
Bottling:	June 19, 2007 without fining or filtration

Winemaker's notes:

This wine is very fruit forward in style, full of "Pinot Candy" and spice (cola nut, cinnamon, cardamom), along with flavors of raspberries, cherries, earthiness and forest floor. Supple and velvety in the mouth, this is an elegant wine.

Production: 1700 cases

Retail: \$34