



2006 Pinot Noir, Sanford & Benedict Vineyard

Appellation:	Santa Rita Hills
Clone(s):	Mt. Eden Selection
Harvest:	Hand harvested early morning, October 3 rd
Yields:	1.9 tons/acre
Crush:	100 % whole berry destemmed
Innoculum:	Bourgogne RC 212
Fermentation:	5 days Cold Soak, 14 day active fermentations- Punch down 2x daily
Barrel regime:	66% new François Freres, Allier Forest; Medium toast, aged for 16 months
Racking:	Without oxygen (no pumping)
Bottling:	March 3, 2008 without fining or filtration

Winemaker's Notes: The Sanford & Benedict Vineyard is the “godfather” of the Santa Rita Hills appellation. The 2006 is a revisit to our Foxen past, as we have not made a Pinot from this vineyard since 1998. The wine is 100% Pinot Noir, Mount Eden clone from our one-acre section. It has a beautiful, light ruby color, full of smoky cherry, spicy rhubarb aromas, and full flavors of red raspberry, tart cherry with creamy tannins. The Sanford & Benedict Vineyard is sacred ground to me, and offers me a distant look at the Sea Smoke Vineyard across the river—an opportunity to “read” the Sea Smoke blocks from a different perspective. —Bill Wathen

Production:	148 cases(750ml)
Retail:	\$50.00

