



WINEMAKER: Ken Brown

VINEYARD SOURCES: 75% Rio Vista, 11% Clos Pepe, 7% Cargasacchi and 7% Sanford & Benedict. Most of the grapes for this wine are from Rio Vista Vineyard, situated in the southeast corner of Sta. Rita Hills. Temperatures are slightly warmer in this area of the appellation, resulting in Pinot Noir with a rich, round mouth feel and ripe fruit flavors. The balance of the fruit comes from three outstanding Sta. Rita Hills vineyards, located farther west in the appellation, where cooler temperatures promote exceptional depth and complexity in the fruit.

VINTAGE: Vintage 2006 kicked off with chilly spring temperatures and rain that extended almost into May, delaying the growing season by three to four weeks. A cool summer with no major heat spikes gave way to more cool temperatures in September and October. The grapes experienced exceptionally long hang time, resulting in superb development of aromas and flavors, as well as beautiful vineyard expression. Crop yields for Pinot Noir in Santa Rita Hills were characteristically low.

WINEMAKER'S COMMENTS: Pinot Noir clusters for this wine were hand sorted before being de-stemmed and gravity fed to fermenters. The must was immediately chilled for a pre-fermentation cold soak where the most beneficial extraction of color, aroma and flavor occurs. During fermentation, concentration was enhanced by gently punching down the cap several times per day. The wine aged 15 months in French oak barrels with 30% new French oak.

This Pinot Noir is delightful and lush, with aromas of red cherry, red plum and rich earthtones. A complex array of spices, including cinnamon and nutmeg, gives character and definition to the nose. The flavor profile features fresh red cherry components along with apple pie spice and nicely integrated cellar complexities. The wine's rich texture culminates in a smooth, lingering finish.

TECHNICAL DATA

T.A.: 5.50 g/l

pH: 3.48

Alcohol: 14.5%

Sugg. Retail Price: \$28.00

Production: 353 cases