



WINEMAKER: Ken Brown

VINEYARD SOURCE: Cargasacchi Vineyard, Santa Rita Hills. This small 16-acre vineyard has become one of the stars of the Santa Rita Hills appellation. Planted in 1998, the property features Clone 115 Pinot Noir planted on 3309 rootstock. The vineyard is located at the extreme west end of Santa Rita Hills, where its proximity to the Pacific Ocean makes it one of the coolest vineyards in California. The soil type is the Botella Series, a composition of both clay and loam that has a fairly high calcareous content, which drains well and helps moderate yields.

VINTAGE: Vintage 2006 is the vintage for Pinot Noir aficionados. The growing season 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 seductive texture, beautiful aromatics and superb vineyard expression. Pinot Noir from the Cargasacchi Vineyard was harvested on October 16.

WINEMAKER'S COMMENTS: Pinot Noir clusters from the Cargasacchi Vineyard were hand sorted before being de-stemmed and 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. As soon as the wine reached dryness, it was pressed and transferred to 60-gallon French oak barrels where it aged for 15 months. About 38% of the barrels were new French oak.

This Pinot Noir is all about complexity. The wine is silky, elegant and seamless—the combined result of pure vineyard expression, cellar complexity and oak barrel infusion. The nose leads with complexities derived from the vineyard, including rich earth tones, hints of truffle and toasted almond and dark fruit components. Gentle tannins are balanced with the right touch of natural acidity. The flavors are enveloped in a luxurious texture, which along with the aromatics, will intensify and become even more complex with additional bottle age.

TECHNICAL DATA

T.A.: 5.71 g/l

pH: 3.59

Alcohol: 14.7%

Sugg. Retail Price: \$45.00

Production: 240 cases