



WINEMAKER: Ken Brown

VINEYARD SOURCE: Clos Pepe Vineyard, Santa Rita Hills. This family-run estate is a small jewel in the highly regarded Santa Rita Hills appellation with only 28 acres of vines (24 of which are planted to Pinot Noir). The vineyard is farmed with meticulous attention to detail, year-round hand labor and sustainable agriculture methods. The soils are low-vigor, sandy loam and are rich in calcareous shale. The block sourced for Ken Brown Pinot Noir is planted to the Pommard clone.

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 Clos Pepe Vineyard was harvested in three phases between October 2 and October 10.

WINEMAKER'S COMMENTS: Pinot Noir clusters were hand sorted before being destemmed 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 periodic gentle punch-downs of 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 40% of the barrels were new French oak.

This Pinot Noir was crafted with a very gentle approach to winemaking, resulting in a wine that is truly reflective of the vintage. Rich aromas of dark cherry, plum and fresh earth combine with hints of French oak instilled spice and a characteristic touch of minerality. The flavors, including hints of plum and currant, are enveloped in a silky mid-palate, which culminates in a long, elegant finish. The wine's alluring perfume, rich, mid-body structure and elegantly balanced tannins suggest excellent development of flavor and complexity with additional cellaring.

TECHNICAL DATA

T.A.: 5.63 g/l

pH: 3.50

Alcohol: 14.7%

Sugg. Retail Price: \$45.00

Production: 240 cases