



**WINEMAKER:** Ken Brown

**VINEYARD SOURCES:** The majority of the fruit for this Pinot Noir originates from Babcock Vineyard, a long-time family property located in the northwestern portion of the Santa Rita Hills appellation. The cool microclimate and well-drained soils combine to produce top notch Pinot Noir, known for its exceptional depth, complexity and structure. The balance of the wine is from Rio Vista Vineyard, situated in the southeast corner of Santa 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.

**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 10 months in French oak barrels with 33% new French oak.

This wine offers lush fruit aromas on the nose and velvety richness on the palate. Fragrances of sweet, dark cherry are accented by a touch of cinnamon and mocha. An opulent mid-palate features dark cherry flavors and subtle smokiness from well-integrated French oak expression. The wine finishes rich and elegant with a soft touch of tannins.

#### **TECHNICAL DATA**

T.A.: 5.51 g/l

pH: 3.69

Alcohol: 14.5%

Sugg. Retail Price: \$32.00