



WINEMAKER: Ken Brown

VINEYARD SOURCE: 70% Rio Vista Vineyard, 30% Cargasacchi Vineyard, Santa Rita Hills. This Vin Gris of Pinot Noir enjoys an outstanding pedigree, hailing from two of Santa Rita Hills' most highly acclaimed vineyards. The cool temperatures and marine fog prevalent in the region make it ideal for premium Pinot Noir. The soils are low-fertility, well-drained sandy loam, rich in calcareous matter, which promotes firm structure and pure fruit expression.

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. Rio Vista Pinot Noir was picked in early October while grapes from Cargasacchi were harvested in late October.

WINEMAKER'S COMMENTS: This Vin Gris was made using a centuries-old French technique known as a *saignée*, or juice draw, taken when the grapes are crushed. This technique enhances the concentration of the red Pinot Noir wine, while creating a crisp, aromatic Vin Gris from the *saignée*. Lightly colored from contact with the grape skins, the juice was transferred to older French oak barrels for fermentation. The wine aged five months in older French oak, which added depth and complexity to the wine without overshadowing the fresh aromatics and flavors found in the fruit.

This wine showcases the beautiful fruit expression of cool climate Pinot Noir with fresh aromas of strawberries, black cherries and spice. Crisp acidity is balanced by a hint of floral spice.

TECHNICAL DATA

T.A.: 6.31 g/l

pH: 3.37

Alcohol: 14.1%

Residual Sugar: dry

Sugg. Retail Price: \$20.00

Production: 143 cases