



2006 PINOT NOIR

RUSSIAN RIVER VALLEY

HARVEST DATE: 09-07 through 10-01-2006
BARREL AGING: 10 Months
BARREL COMPOSITION: 100% French Oak; 40% New
BOTTLED: July 25, 2007
CASE PRODUCTION: 2,750
WINE STATS: pH: 3.58 TA: 6.1 g/L Alc: 14.2%

Tasting Notes

NOSE:

Spicy black pepper, dried cranberries, cola, mocha and cherry.

PALATE:

A classic Russian River Pinot Noir. Bright and clean, with deeply layered flavors of raspberry, and rhubarb which give way to flavors of cinnamon and chocolate. The finish is clean and long with balanced tannins, acidity and oak.

Vineyard Insights

In creating our Russian River Pinot Noir, we source from a number of vineyard sites including our own Floodgate and Maddie's Vineyards. Each site represents a unique expression of Russian River Valley terroir. We chose these vineyards to create a wine that exemplifies the classic character of Russian River Pinot Noir: big, luscious and velvety.

In addition to the Martini clone Old Vines blocks, Floodgate Vineyard includes just under 12 acres of hillside vines, which are predominantly Dijon clones 777 and 667. At just 10 years old, these relatively young are just beginning to reveal their full potential. These earlier ripening vines, which are perfect for cool climate areas, produce more structured and tannic wines than their more mature siblings.

Tiny by today's standards, Maddie's Vineyard contains just 3.5 acres of Pommard clone Pinot Noir. Late pruning, green harvesting and cluster selection, severely limit crop yields. Despite its very small size, the vineyard is picked three times to ensure optimum ripeness.

Vintage Notes

2006 was a challenging year weather-wise, and a great deal of time was spent in the vineyard working and watching the crop. A cool, wet spring delayed bud break, flowering and fruit set. In June, it looked like the harvest would be three to four weeks later than average—later even than 2005—which was considered a late year. Cool weather continued into July, which turned out to be a good thing when temperatures rose above 100 degrees for a few days. Often heat spikes will result in elevated sugar levels, and it can be a struggle to obtain the "hang time" necessary for full flavors. The cool weather created the opposite effect, with flavors developing ahead of sugars. Warm weather in August and September allowed for full ripening with excellent retention of acidity and minerality.

Pinot Noir from the 2006 vintage is showing expressive personality with pronounced minerality, concentrated flavors and fine grained tannins as a result of naturally low crop levels and the cool growing season.

Media Information

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