



2006 Estate Bottled
Pinot Noir
Russian River Valley

**TECHNICAL
INFORMATION**

HARVEST DATE:
Sept. 19 – Oct. 11, 2006

pH
3.88

TOTAL ACIDITY:
.55

RESIDUAL SUGAR:
Dry

ALCOHOL:
14.2

WINEMAKER:
JASON DE LOACH

CASES PRODUCED:
4,519

RELEASE DATE:
Sept 1st, 2007

SUGGESTED RETAIL PRICE:
\$25

THE VINEYARDS

These delicate grapes are the culmination of Cecil De Loach's years of farming Pinot Noir since 1973, in the Russian River Valley's Olivet/Santa Rosa Plain region. Located in the southern portion of the appellation on both gently rolling hills and plains, this area provides an excellent medium for the coastal fog which blankets our fruit almost every morning and evening. The cooling moisture is beneficial, even crucial, during the summer, facilitating a longer growing season in which Pinot Noir thrives.

THE WINEMAKING

Using old world techniques, we make our Pinot Noir in small batches utilizing open-top fermentors, "punching-down" the fruit by hand up to three times daily. After our wild yeast has finished fermenting the wine, we put it in French oak barrels for up to 11 months to age until perfection.

THE WINE

Our grapes provide deliciously complex and yet subtly delicate flavors and aromas classically associated with a Russian River Pinot Noir such as cherries, blueberry and allspice. Its exuberant bouquet greets you with red cherry, followed soon after by a sweet vanilla spice with a touch of cinnamon. The flavor then begins with a very soft entry and silky texture, finishing with a slight hint of caramelized oak.