



2006 ESTATE PINOT NOIR

VINEYARD SITE

NINE MILES FROM THE OCEAN, IN A SADDLE BETWEEN TWO RIDGE TOPS SITS PORTER-BASS VINEYARD. THE RUSSIAN RIVER GENTLY FORMS AN OXBOW AROUND THESE RIDGES ALLOWING THE FOG TO DRIFT TO THE FOOT OF THE VINEYARD, COOLING THE VINES IN THE SUMMER. THE FOREST OF REDWOOD AND FIR THAT SURROUNDS THE VINEYARD PROTECTS THE VINES FROM STRONG WINDS AND CONTAMINATION FROM OTHER VINEYARDS.

BEING ON THE WESTERN EDGE OF THE RUSSIAN RIVER VALLEY PROVIDES AN IDEAL RIPENING CLIMATE FOR CHARDONNAY. THIS COOL CLIMATE MAKES FRUIT THAT IS NATURALLY HIGH IN ACID, AT THE SAME TIME THE SUGARS STAY LOW ENOUGH TO MAKE A BALANCED WINE. THESE WINES HAVE HISTORICALLY AGED GRACEFULLY AND HAVE ALWAYS HAD A STRONG MINERAL COMPONENT.

VINEYARD HISTORY

IN 1980 WE FOUND THIS RUN-DOWN, CENTURY-OLD, PALOMINO AND ZINFANDEL VINEYARD AND BEGAN THE SLOW ARDUOUS PROCESS OF REVIVING THE ZINFANDEL AND REPLANTING THE PALOMINO. DECADES OF FARMING-INDUCED EROSION HAD LEFT THE SOIL WITH ONLY THE SUSTENANCE FOR GROWING POISON OAK AND BLACKBERRIES. WE LOOKED TO BIODYNAMIC AND ORGANIC FARMING TO GENTLY FORM THE VINEYARD AND CREATE LIFE IN THE SOIL. ATTAINING THIS VITALITY TAKES TIME AND PATIENCE BUT THE REWARDS ARE SEEN OVER GENERATIONS RATHER THAN YEARS. WE BEGAN REPLANTING PALOMINO IN 1980 AND BY 1984 WE HAD REPLANTED MOST OF THE VINEYARD KEEPING THOSE ZINFANDEL VINES THAT WERE HEALTHY. IN 2000 WE REPLANTED A COUPLE ACRES OF ZINFANDEL TO PINOT NOIR.

WE BELIEVE THAT USING BIODYNAMIC PRACTICES ALLOWS A TRUE EXPRESSION OF PLACE. BECAUSE WE ARE NOT MANIPULATING THE PLANT AND SOILS, THE WINES ARE MORE EXPRESSIVE AND THE TERROIR MORE APPARENT.

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WE PICKED THE PINOT NOIR ON SEPTEMBER 14. THE FRUIT WAS DESTEMMED INTO A MILKTANK WHERE IT UNDERWENT A NATIVE FERMENTATION BEGINNING AT 23.9 BRUX. THE CLONES OF PINOT NOIR USED IN THIS WINE WERE SWAN, 828, AND 777. THE WINE WAS AGED IN ONCE USED FRENCH OAK, PRIMARILY LATOUR AND FRANCOIS FRERES BARRELS. FOR THE FIRST HALF YEAR THE WINE WAS STIRRED BIMONTHLY. THE WINE HAD A SLOW AND STEADY SECONDARY FERMENTATION. WE BOTTLED IN EARLY SEPTEMBER TOTALING 67 CASES.

2006 PINOT NOIR TASTING NOTES

THIS IS ONE OF THE MOST BALANCED WINES WE HAVE PRODUCED. THE FLAVORS ARE A SEEMLESS BLEND OF FRESH CHERRIES, MARZIPAN AND SWEET SPICE. THE BACKGROUND FLAVOR OF SMOKE FROM A WALNUT WOOD FIRE MIXES WITH RIPE TANINS.

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