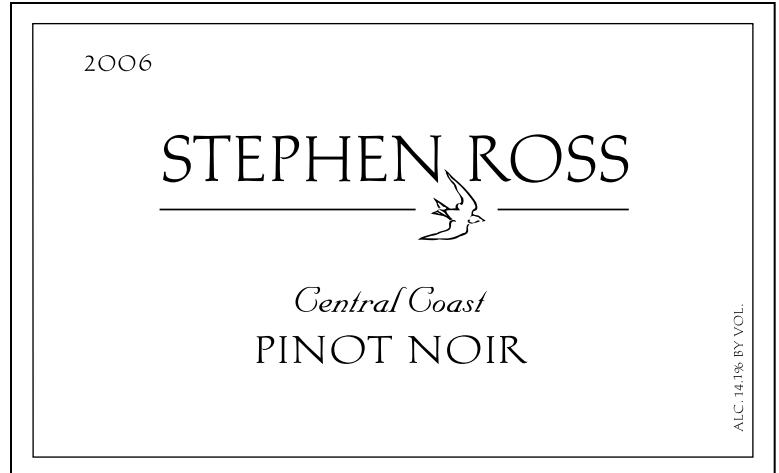


2006
CENTRAL COAST
PINOT NOIR



- Harvested by hand September 20 through October 9, 2006
- Vineyards: 55% Edna Ranch, 28% Riverbench Vineyard, 6% Wolff Vineyards, 4% Stone Corral Vineyard, 4% Beck Vineyard, 2% Bien Nacido Vineyards, 1% Aubaine Vineyards
- Average juice analysis – 24.0 °Brix, 7.4 T.A., 3.45 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day cuvaision/skin contact;
 - 6 day cold soak @ 55 °F
 - 6 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in previously used French oak barrels for 10 months
- Racked three times for clarity
- Wine analysis - 14.1% alcohol, 5.70 T.A., 3.70 pH
- Bottled non-fined and non-filtered on July 26, 2007

The Pinot Noir for the 2006 Central Coast blend came primarily from Edna Ranch in the Edna Valley and Riverbench Vineyard in the Santa Maria Valley. Both valleys are located in the south central coast of California, span in an east-west orientation and are open to the Pacific Ocean to the west. The climate is strongly influenced by summer-time afternoon cool breezes from the ocean. This part of Southern California is located at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2006 season was very cool and the harvest was late providing good hang-time for slow, even ripening. Crop yields were slightly below average this year – around 2 to 3 tons per acre.

This is a medium to deep ruby-red, purplish colored Pinot Noir with a pure, bright red berry expression very much like raspberries. The palate is soft and creamy with fine tannins and balanced acidity. This is a great example of Pinot Noir unencumbered by new oak, grown in a cool year.

1,846 cases produced.