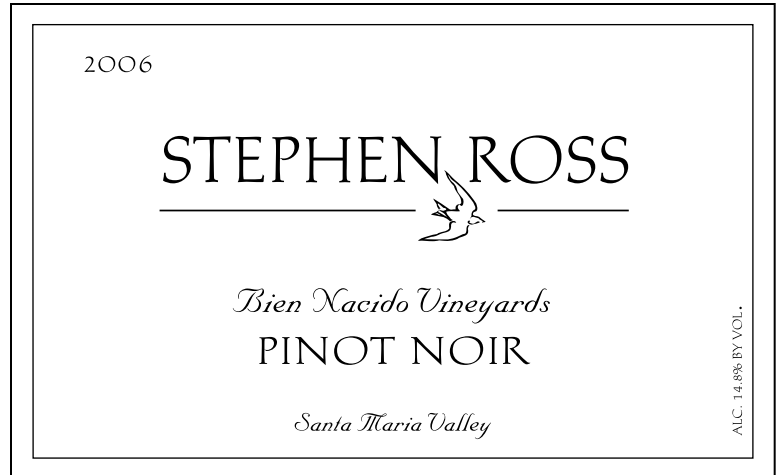


2006

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 20 and 22, 2006
- Block N clone 115 and Block G clone 667
- Average juice analysis – 26.2 °B, 6.20 T.A., 3.48 pH
- 100% destemmed into a 1.5 ton bin and a 5-ton refrigerated open-top tank
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 56 °F, pumped over 1 time per day
 - 7 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 11 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once and twice used barrels
- Racked three times for clarity
- Wine analysis – 14.8% alcohol, 5.47 T.A., 3.53 pH
- Bottled non-fined and non-filtered on August 9, 2007

Bien Nacido Vineyards is located on the south central coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight. The 2006 season was very cool leading to a late harvest and long hang-time. Vine yields were low at 1.5 tons/acre.

This marks the second year that *Stephen Ross* used new inter-planted Dijon clones at Bien Nacido Vineyards. Moving to the new clones gave this wine more red fruit aroma and less white pepper spicy notes (commonly associated with Bien Nacido Vineyards). The wine has very pretty aromas and silky, fine tannins. Its nose is reminiscent of ripe cherries with a hint of spiciness; the textures are fine and creamy and the finish has lingering red-berry fruitiness.

273 cases produced