

2006 Russian River Pinot Noir

For
thirty years
we studied the best
rows in the best vineyards.

◀ Row Eleven ▶

Taste cherries, earth and fire.

Russian River Valley

Pinot Noir

2006

The grapes are whole cluster-crushed without stems, to open top stainless steel fermenters. The must is cold soaked for five days. On the fifth day the must is inoculated with two different strains of cultured yeast. The wine is then fermented cold at 65F for 10-14 days with the cap almost continuously submerged. After fermentation has gone completely dry, the wine remains in the tank for a period of another seven days. The wine underwent malo-lactic fermentation for six months and was then aged for 13 months in two to four year old French oak barrels.

pH: 3.59

TA: .61

Alc.: 13.9

Brix at harvest: 26.3

Tasting Notes: Red cherries, lighter smoke and hints of bacon with all the finesse and elegance expected in Russian River Pinot Noirs. This wine is ready to drink now, or can be enjoyed for many more years.

Vineyards: Sanchietti Ranch thirty year old vines

Clones: Martini, Dijon

Available in 750ml