

2006 ROW ELEVEN SANTA MARIA PINOT NOIR

Our grapes come from four different vineyards. Each vineyard has its own distinct flavors and is fermented separately. All grapes were cold soaked for seven days. Bien Nacido and the majority of Riverbench were fermented whole cluster, no stems in small bins. A portion of Riverbench was submerged cap cold-fermented in an open top stainless steel fermenter. Torres and Sierra Madre were fermented 50% whole cluster with stems in small bins. On the sixth day of cold soaking each vineyard was inoculated with its own yeast strain. The bins fermented at approximately 68F to 85F for 14 to 16 days. The tank fermentation was at 65F. After fermentation the wines were left on their skins another 14 days. Aging was for 16 months in two to three year old French oak barrels.



pH: 3.6
TA : .56
Alc.: 14.3
Brix at harvest 25-26

Tasting notes: Dark cherries mixed with cola, spice and heavy smoke flavors. Enjoyable now, but will be wonderful for the next several years.

Vineyards: Bien Nacido, Torres, Riverbench, Sierra Madre
Clones: Pommard, Dijon 115, 667, 777
Available in 750ml and 375ml bottles

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

Row Eleven

Taste cherries, earth and fire.
Santa Maria Valley
Pinot Noir
2006