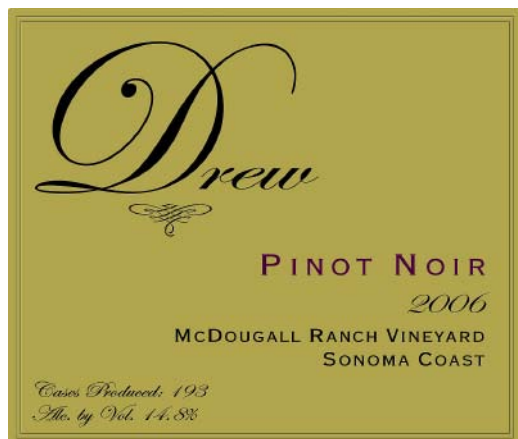




## 2006 PINOT NOIR, McDOUGALL RANCH VINEYARD



This is a little seven-acre vineyard located on the true Sonoma Coast in a highly coveted area known as the 'golden triangle'. This vineyard sits on a small bench at an approximately 1,300 feet elevation about four miles from the Pacific Ocean on a steep south slope. On the morning of September 28th, 2006 while towing my three tons of fruit through a fog dripped single lane mountain top road, I found myself elated by the thought of having just harvested superb Sonoma Coast fruit that tasted like perfect completion, a form of natural art of the highest degree. It is a joy to create a wine that straddles richness and elegance. This vineyard defines the true Sonoma Coast 'terroir'.

There is a certain refinement in this wine that is not often seen in today's market of Pinot Noir. The nose has bright cherry aromas with earth and spice undertones. The fruit is focused and delicately sumptuous with delicious black cherries and sweet rose petals. The

balance of elegant fruit weight and soft structure leaves the palate refreshed. A superbly elegant wine from a superb site farmed with great care and passion. BON APPETIT!

### Vineyard Technical Notes

Varietal:	Pinot Noir
Harvest date:	September 28, 2006
Tons per Acre:	3.2
Sugars:	25.3 degrees brix
pH:	3.49
T.A.:	7.6 grams/liter
Clone :	114
Rootstock:	3309
Spacing:	8x5 feet ( high density; 1340 vines/acre)
Trellis:	Vertical Shoot Position
Pruning:	Spur pruned
Orientation:	Rows run NW - SE
Slope:	Gentle
Aspect:	Southwest
Soil:	Sandy Clay Loam

### Finished Wine Technical Specifications

Barrel Mix:	100% French Oak for 11 months; 50% new, 50% seasoned.	Bottled:	August, 2007
Alcohol:	14.8% by volume	Released:	February, 2008
TA:	6.5 grams/liter	Production:	193 cases (750ml x 12)
pH:	3.62	Price:	\$50.00/bottle
Other:	15% Stem retention, 3 day cold soak, 14 days on skins.		