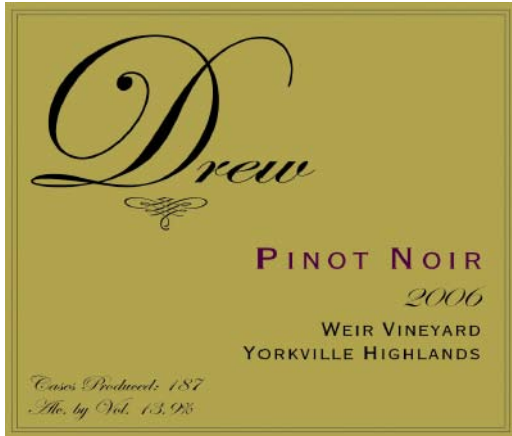




## 2006 PINOT NOIR, WEIR VINEYARD



This vineyard is situated on the southeastern border of Anderson Valley in a cool pocket amongst the redwoods. This stunning vineyard is located on a steep southeastern slope at an elevation of approximately 850 feet. The soils consist of a relatively light orange like shale and clay. The Weir Vineyard is approximately 15 acres of vineyard planted to some of the more rare Pinot Noir clone selections seen today in California. The grapes used from this vineyard in 2006 were carefully chosen. Two heirloom clones were used; One from a Domain Romanee Conti selection and one from the Rochioli River Block selection that was planted for Burt Williams in 1992 that is still used by Williams Selyem winery today.

Bill Weir, the owner is known as somewhat of a Burgundy fanatic and has strived to produce old world character in his north coast vineyard. This site brings forth an elevated fruit quality that is an absolute pleasure to work with. We look forward to many vintages

to come from this pedigreed site.

Dark, cherry red color. Medium full bodied. Scents of spice, sweet black cherries and exotic plums with concentrated floral notes and a nice integration of oak. The palate is complex and round with delicious mouth watering cherry fruits and a wonderful acidity on the finish with varietal undertones of rose petals with a hint of minerality. ADULTS ONLY PLEASE!

### Vineyard Technical Notes

Varietal:	Pinot Noir
Harvest date:	September 27, 2006
Tons per Acre:	2.6
Sugars:	50%-23.5, 50%-24.5 degrees brix
pH:	3.45
T.A.:	8.1 grams/liter
Clones:	50% Domaine Romanee Conti, 50% Rochioli
Spacing:	8x5 feet ( high density; 1340 vines/acre)
Trellis:	Vertical Shoot Position
Pruning:	Spur pruned
Orientation:	Rows run North-South
Slope:	Moderate to Steep
Aspect:	South
Soil:	Silty Clay Loan, 2-3 feet deep

### Finished Wine Technical Specifications

Barrel Mix:	100% French Oak for 11 months; 30% new, 70% seasoned.	Bottled:	August, 2007
Alcohol:	13.9% by volume	Released:	February, 2008
TA:	8.1 grams/liter	Production:	189 cases (750ml x 12)
pH:	3.45	Price:	\$42.00/bottle
Other:	15% whole cluster fermentation, 15% stem inclusion, 3 day cold soak, 14 days on skins.		