



## 2006 SV Estate Pinot Noir



### **Wine Overview:**

Our 2006 SV Estate Pinot Noir comes from a selection of our favorite vineyard blocks and barrels in the cellar. The wine is carefully blended from these individual lots to articulate the 2006 vintage.

### **Harvest Notes:**

The hallmark of the vintage is powerful structured wines with accessible concentrated ripe fruit. It was a warm growing season in Oregon and produced nice ripe mature tannic structure and concentration, another success adding to the recent run of great vintages. The fall brought lots of continued sunshine which led to a short and focused harvest season. We began harvest for our Pinot Noir September 26 and concluded October 7th, a short and condensed harvest season. The rains began at the end of September and subsided just in time to finish our picking. The blocks selected for our SV Pinot Noir come from our original vineyard plantings.

### **Tasting Notes:**

Violets, earth, mineral and red berry aromatics lead into a palate of spice and ripe fruit, with bright acidity coupled with a smooth texture.

### **Technical Information:**

Pre-fermentation: de-stemmed into steel fermentation tanks with 7-10 day cold soak

Fermentation: half with native yeasts; remainder inoculated with several commercial strains

Barrel Aging: 10 months

Bottling Date: September 2007

Cases Produced: 1578

T.A.: 5.4

pH: 3.7

Alcohol: 13.5%

Clone Selection: Pommard, Wädenswil, Dijon 115, 667, 777

Cooperage: 60% new oak, 40% neutral

### **93 Points**

"Exceptional" – April 2009

**Wine & Spirits**  
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