

2006 Pinot Noir Roosevelt



Viticultural Data:

Vine Age: 14 years
Yield: 1.6 tons/acre
Harvest Sugars: 26 Brix

Enological Data:

pH: 3.66
Bottled: August 2007
6 Bottle Cases
Produced 480

The Roosevelt Vineyard is a four-acre planting situated just south of the winery on Willakenzie soils. The south-facing hillside points to a steep precipice overlooking the magnificent Williams Canyon. It is a high density planting with 2100 vines per acre spaced approximately one meter by two meters apart. This, our premier Single Vineyard site, is a steep hillside vineyard that undergoes extensive pruning and cluster thinning to limit yields and maximize ripening in order to concentrate the fruit. Furthering our beliefs in ecological farming practices we now completely farm this site organically.

Vintage 2006 certainly has everyone offering up grand descriptions! “Everything ripened beautifully.” “This is a rarity.” “A warm, fully ripe vintage.” Fruit set was ideal with a mild Spring. Months that followed were warm and dry, with short-lived heat spikes and a few intermittent cooling rains in the fall, advancing fruit ripeness. Feelings abound in the valley that the 2006 vintage seems to be a combination of the 1999’s depth and the ripeness of 2003 (the only vintage warmer than 2006), but with better flavors and natural balance. The Pinot Noirs specifically seem to be very true to form with velvety tannins and a sexiness evocative of Pinot’s feminine side. Put this with softer, darker blue fruits that are more generous and it’s the makings of exceptional wines! In general, this vintage had us searching for negatives, finding only the six days of over 86 degrees in early harvest to fret over. But the results seem to be close to perfect!

Reviews

91 Pts. ~ Wine Enthusiast ~ November 15, 2008

92 Pts. ~ Wine Spectator ~ August 2008

“Firm, even a bit gritty in texture, but tremendously expressive, offering orange peel-accented cherry, plum, tar, and exotic spice flavors that just don’t quit as they sail through the long, open-weave finish.” – H. S.