

**VINTAGE NOTES:**

2006 budbreak on the Lange Estate Vineyard property was recorded on April 10. Very warm and dry conditions during bloom ensured excellent set. The first signs of veraison were noted on August 2 with continued warm and dry weather patterns throughout the growing season. First fruit was received September 18 and picking began at the Lange Estate Vineyard on September 27. Overall yields averaged a desired 2 tons per acre. Dry, warm weather during the entirety of harvest resulted in a short, intense period of fruit receipt. October 25 was the last recorded arrival of fruit. 2006 was an exceptional vintage with the promise of producing equally exceptional wines.



RELEASE DATE:	May 17, 2007
HARVEST DATE:	October 11 - 23, 2006
CASE PRODUCTION:	400 cases
ALCOHOL:	13.9%
PH:	3.70
ACIDITY:	0.58
AGING:	13 months in French Oak, approximately 40% new

**TASTING NOTES:**

Lange Estate Winery has been sourcing fruit from the Freedom Hill Vineyard since 1990 and began making its namesake single-vineyard Pinot noir in 1996. Typically, fruit from this vineyard produces structured wines with higher acidity and a more prominent tannin profile, making it one of our most ageable wines. The 2006 Freedom Hill Vineyard Pinot noir is a masculine expression of the grape with extraordinary depth. A distinct nose displays dark, brooding fruit, succulent black plum and ripe boysenberry. The palate shows blackberry, blueberry, anise, tobacco, and toast all balanced by a well-integrated tannin structure and elegant acidity. With a finish that lingers and lingers, this wine speaks volumes of both the vineyard and the winemakers.

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