



2006 Willamette Valley Pinot Noir

TASTING NOTES

A plenary of pure Pinot Noir portrayal! Aromas: Plucky plum compote and a parfait of ripe raspberry and rose petal plastron for one's playrrrhine proboscis. Flavors: a plenary of Pinot Noir pleasure principles. Piquant not platitudinous, plucky not plodding, this vintage is a plenitude of ripe black cherry and plum nectar centered, pleats of spiciness, with a juicy cherry pie finish. This Pinot Noir coats the tongue like the proverbial Phrygian cap!

PRODUCTION NOTES

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat to set an extraordinarily large crop. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, the top 5 heat summations include three years in this new millennium. Has our transition into the 'New Millennium' led to warmer summers?

September brought us a bit of a scare with a week of precipitation accumulation of about 0.6 inches and cool temperatures, but the rain backed off and we saw temperatures in the mid 80's F, with a very desiccating east wind. A most glorious "Indian Summer" ensued throughout the Northwest USA. Wineries and vineyards were able to spread their operation into a smooth steady pace without the usual threat of inclement weather.

STATS

16,300 cases produced

Harvest Dates: 9/12-10/29, 2006

Brix at Harvest: 22.5 - 24.0

14.0 % alcohol by volume

Bottled: July 2007

Rollin Soles, Winemaker