

2006

DUKES FAMILY VINEYARDS

ALYSSA

WINE MAKER'S NOTES

THE WINE HAS THE SAME DARK MAGENTA, INDIAN RUBY COLOR AS THE 2005, BUT, IS BIGGER IN THE MOUTH. THE NOSE IS SHY AND REMINISCENT OF THE 2005 VINTAGE WHICH IS WONDERFUL FOR CONSISTENCY OF PLACE AND POWERFUL FLORAL NOTES. THE WINE EXHIBITS DARK CHERRIES AND A SMOKY QUALITY THAT IS SOMEWHAT MORE REMINISCENT OF EOLA THAN AMITY. THE NOSE EVOLVES WITH TIME IN THE GLASS. UPON OPENING, THE NOSE OFFERS MORE TRADITIONAL MATURE AMITY FRUITS WITH NOTES OF FINE FRENCH OAK, SMOKE AND HINTS OF SPICE.

THE WINE ENTERS THE MOUTH WITH A SILKY FEEL. THE ATTACK ON THE PALATE IS MUCH MORE SUBSTANTIAL THAN THE 2005 VINTAGE. THE FLAVORS EXPLODE DUE TO THE WHOLE CLUSTER FERMENTATION WHICH ADDS SUBTLE PEPPERY NOTES AND LENGTH TO THE ATTACK. THE PRIMARY FLAVOR ON ATTACK IS POWERFUL DARK CHERRY FRUIT WITH SMOKY INTEGRATED SUPPORT FROM THE TOASTY NEW FRENCH OAK BARRELS. THIS RESULTS IN A COMPLETE FULL MOUTH SUPPORTING THE CLASSIC "EARTHY" FLAVORS OF THE SOILS IN WHICH THE GRAPES WERE GROWN.

R. GARY ANDRUS - WINEMAKER

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| AVA | EOLA – AMITY HILLS |
| VINEYARD SLOPE | SOUTH FACING |
| ELEVATION | 280' TO 480' |
| PINOT NOIR CLONES | DIJON 113, 114, AND 115 |
| AGE OF THE VINES | 8 YEARS (AVERAGE) |

TECHNICAL INFORMATION

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| HARVEST DATE | SEPTEMBER 29, 2006 |
| BRIX AT HARVEST | 25.6 (AVERAGE) |
| WHOLE CLUSTER % | 40% |
| COLD SOAK | 7 DAYS |
| FERMENTATION TIME | 20 DAYS |
| FERMENTATION TEMP | 23° C AVERAGE 33° C PEAK |
| ALCOHOL | 14.3% BY VOLUME |
| PH | 3.65 |
| TITRATABLE ACIDITY | 6.2 GRAMS PER LITER |
| BARREL AGING | 12+ MONTHS |
| NEW OAK % | 75% (100% FRENCH) FRANCOIS FRERES & DAMY |
| BOTTLING DATE | OCTOBER 8, 2007 |