

2006

DUKES FAMILY VINEYARDS

THOMAS

WINE MAKER'S NOTES

THE COLOR IS SOMEWHAT LIGHTER AND MORE FINESSFUL THAN THE BOLD COLORS OF THE ALYSSA, WHICH IS TYPICAL OF THE VINEYARDS IN THE DUNDEE HILLS AVA. THE BRICK HUE OF THE COLOR SHOWS MORE DEVELOPED IN THE GLASS AND WELL SUPPORTS THE ATTACK IN THE MOUTH AND THE FINISH THAT UNFOLDS. THE DARK FRUITS OF PLUM AND DARK CHERRY BECOME THE UNDERTONE OF THE TERROIR; WE RECOGNIZE THE RED-VOLCANIC SOIL MORE THAN THE DARKER FRUIT NOTES OF THE VINE.

THE AROMA IS DEFINITELY CLASSIC RED HILLS WITH EARTH, FLORAL OVERTONES AND MINERALITY. THE FLORAL AROMAS ARE REMINISCENT OF THE BURGUNDY COTES DU NUIITS AND ARE ENHANCED BY VERY SUBTLE HINTS OF SPICE AND FINE FRENCH OAK. THE ACIDITY IS VIBRANT AND EXPRESSIVE WHICH SHOULD PROVIDE GREAT AGING POTENTIAL.

R. GARY ANDRUS - WINEMAKER

| | |
|-------------------|---|
| AVA | DUNDEE HILLS |
| VINEYARD SLOPE | SOUTH EAST FACING |
| PINOT NOIR CLONES | POMMARD, DIJON (113, 115, 667, 777, 828) |
| AGE OF THE VINES | 9 YEARS (AVERAGE) |

TECHNICAL INFORMATION

| | |
|--------------------|---|
| HARVEST DATE | SEPTEMBER 27, 2006 |
| BRIX AT HARVEST | 25.2 (AVERAGE) |
| WHOLE CLUSTER % | 42% |
| COLD SOAK | 7 DAYS |
| FERMENTATION TIME | 17 DAYS |
| FERMENTATION TEMP | 23° C AVERAGE 34° C PEAK |
| ALCOHOL | 14.1% BY VOLUME |
| PH | 3.65 |
| TITRATABLE ACIDITY | 6.1 GRAMS PER LITER |
| BARREL AGING | 13 MONTHS |
| NEW OAK % | 70% (100% FRENCH) FRANCOIS FRERES & DAMY |
| BOTTLING DATE | NOVEMBER 5, 2007 |