

*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2005

Appellation: Russian River Valley

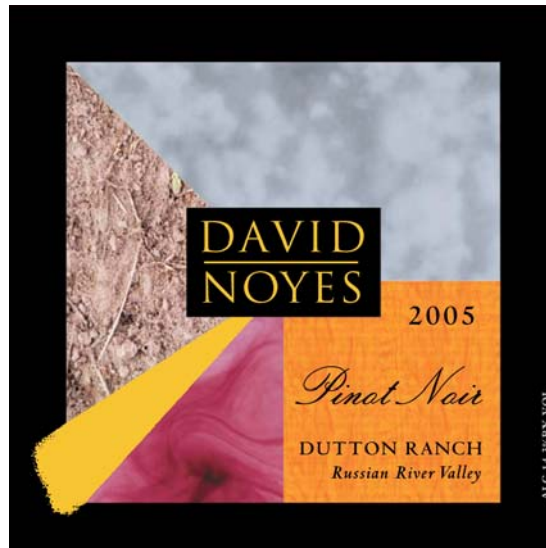
Varietal: 100% pinot noir

Alcohol: 14.3%

Aging: Aged 10 months in barrel, 40% new from the Mercurey and Meyriueux cooperages

Bottled: August 2006

Released: October 2007



Food Pairings:

Duck confit with wild berry sauce, pan roasted salmon, lamb shanks
“osso buco”

Longevity: Good tannin and acidity should allow for 5-10 years of aging and development.

Production: 452 Cases

At David Noyes Wines, a family-owned and operated wine business, proprietor David Noyes takes pride in his poetic, hands-on approach to winemaking. David sources fruit from both small and large Sonoma growers, carefully selecting sites that offer unique and individual expressions of varietal character. Personal attention in the vineyard and in the winery result in well-made, balanced, delicious wines.

“I composed our 2005 Russian River Pinot entirely from vineyards farmed by the well-know Dutton family, mainly from the Thomas Road and Freestone sites. Both sites of low-yielding vines produced wines of excellent concentration. Thomas Road provided the characteristic Green Valley warm earth and soft fruit, while Freestone, a very cool area, gave color and intensity. A small amount of Morelli Lane fruit added a touch of grace and ripe red cherry fruit. Native and carefully selected domestic yeast strains, frequent manual punch-downs during the crucial 48 hours of peak fermentation, and pressing before dryness all contribute to the excellent balance of strength, richness and grace characteristic of this fine Russian River Valley pinot noir.”

The nose opens with the inviting fragrance of ripe red berries and deeper notes of darker fruits, these aromas supported by a complex mix of cinnamon, vanilla and toast derived from the new barrels and long aging on the yeast lees. In the mouth the wine explodes with flavor. Enjoyable now, the wine’s acid and tannin structure promise excellent development over the next 5 to 10 years of age.