

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

Vintage: 2006

Appellation: Sonoma Coast

Varietal: 100% Pinot Noir

Alcohol: 14.3%

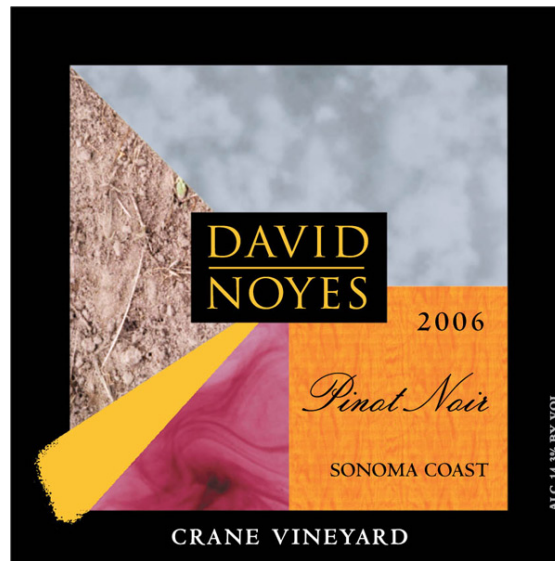
pH: 3.80

TA: 0.58

Aging: 100% new Doreau
French oak barrels

Bottled: 12/2007

Released: April 2008



Food Pairing: This pinot is robust enough to pair with rare beef, but try it with duck breast as well!

Longevity: 5 to 15 Years

Wine's soul lives in time

bears the mark of soil and climate

Production: 42 Cases

Bottled Ecstasy!

Jennifer Crane planted her first 2-acre pinot vineyard in 2002. I tasted a small portion of homemade wine from the 2004 vintage and began taking the fruit in 2005. The intense raspberry fruit flavors, and the Crane's attitude to their product convinced me to make the wine. The vineyard is located at the base of Crane Canyon, just SE of Santa Rosa and benefits from the cold air that flows East from Bodega Bay and the coast through the 'Bloomfield Gap'. The cool weather and the Crane commitment to no or minimal irrigation ensures small clusters of tiny berries and intense fruit flavor!

Planted to Dijon clones 115, 667 and 777, the original 2-acre vineyard yielded a scant 1.58 tons, (0.79 tons/acre!) in 2006. The resulting wine, while showing classic pinot flavor exhibits a concentration and depth of color more akin to syrah, zinfandel or merlot! To balance this intensity of fruit I decided to use 100% new oak, and chose barrels from the Doreau cooperage that consistently contribute a pure, sweet oak character to wine aged in them.

The 2006 Crane Vineyard Pinot Noir exhibits aromas and flavors of black raspberries and pepper spice supported by abundant sweet vanilla—this concentrated, well flavored wine should continue to develop and improve for at least a decade!

We drink wine for many reasons. The history of the Crane family, who first came to Santa Rosa, from the California gold fields, in the late 1850's and who later, during the 1920's developed a sweet, aromatic melon that bears their name add much to the pleasure of this wine. I feel I am getting a visceral, 'spirituous' connection to California history, specific to this bountiful region where I and my family are fortunate to live.