

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

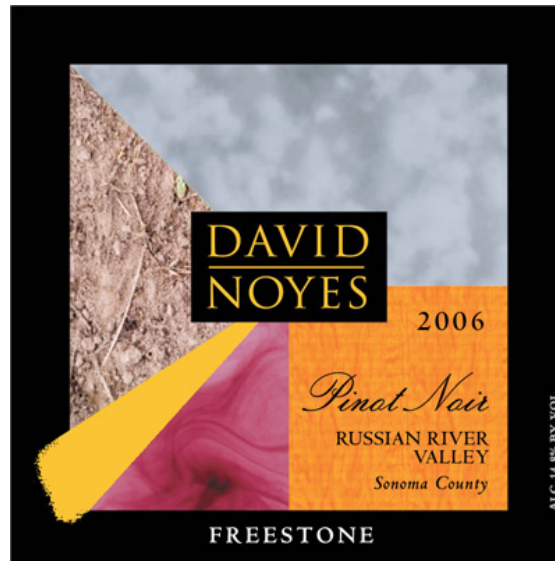
Vintage: 2006

Appellation: Russian River Valley near the town of Freestone on the Bohemian Highway

Varietal: 100% Pinot Noir  
 Alcohol: 14.8%  
 pH: 4.10  
 TA: 0.46

Aging: 100% barrels from the Meyrieux cooperage, a small artisan barrel maker in Burgundy.

Bottled: 12/2007



Food Pairing: Duck! the soft, rich and concentrated quality of the wine complements the richness of roast duck confit, pate or chocolate cherries

Longevity: 3 to 5 years

*Wine's soul lives in time*

*bears the mark of soil and climate*

*Bottled Ecstasy!*

Production: 132 Cases

Sweet, rich, and concentrated this small production pinot noir shows an almost syrupy quality in its intensity of fruit, and softness of acidity.

The Freestone vineyard, farmed by the Duttons, lies just off the Bohemian Highway at the very border of the Russian River, Green Valley and Sonoma Coast appellations. Significant marine influence insures slow growth and late ripening. 2006 yielded a record crop, almost 3 tons/acre, but the berries were nonetheless exceedingly small and concentrated.

I harvested the fruit at 26+ Brix, much higher than I usually like for pinot, but the fruit seemed to need more time on the vine to fully develop its flavor. Fermented on native yeasts and pressed before dryness, the wine continued fermenting well into the following year. The long fermentation and concentrated character decided me to keep the wine in barrel through the following vintage. We bottled in December 2007.

Meyrieux is a small family run artisan cooperage whose clients include some of the top houses in Burgundy. Their specialty is a very long toasting process that gives the wood a distinctive spice and sweetness. The wood flavors take some time to integrate, but when they do, paired with equally concentrated and distinctive fruit, the results are spectacular.

*The nose displays concentrated aromas of raspberry, black tea, vanilla and cinnamon toast—musky and thick. The richness promised in the nose continues through the palate and into the finish, deepening and elaborating the delicious flavors of fruit, spice and toasted bread. Enjoy!*