

~ 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

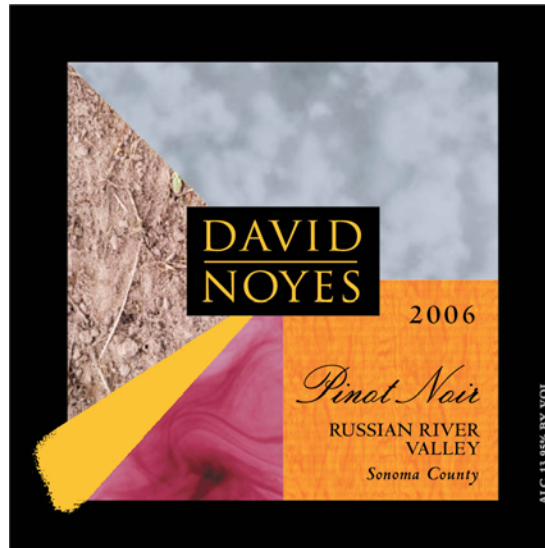
Varietal: 100% pinot noir

Alcohol: 13.9 %

Aging: Aged 10 months in barrel, 40% new

Bottled: August 2007

Released: January 2011



Food Pairings:

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

Longevity: Good tannin and acidity should allow for at least 5 years of aging and development.

Production: 460 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 2006 Russian River Pinot from 4 vineyards located in West Sonoma County, 3 within the Green Valley region and one close by. I find Green valley fruit expresses pinot noir’s ripe berry and warm earth characteristics in a wonderful blend of fruit, depth and mystery. 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, cinnamon, toasted nuts and fragrant herbs. In the mouth the wine offers both depth and grace, with a lingering aftertaste of ripe raspberries. Enjoyable now, the wine’s acid and tannin structure promise excellent development over the next 5+ years of age.