



## 2006 Pinot Noir Bien Nacido Vineyard

Cases Produced: 460  
Harvest Date: 9/19/2006  
Numbers @ Harvest: 24.2 Brix  
Wine Numbers: 14.1% Alc. 3.48 pH No R.S.

The 2006 harvest was very interesting. The fruit came in on September 19th. This is quite late, as Pinot harvest time goes. It was about a month later than 2005. I could have left them out even longer but I was bored with just standing around the winery, doing nothing. The weather was so mild that grapes just hung there, not getting better or worse flavorwise but mildew was starting to set in and the sugars were going up (equating to higher alcohols). The 2006 harvest was a normal sized crop of around 2.2 tons/acre. The berry size was small but the cluster size was normal. I picked 7 tons from my rows. The picking bins looked like a wine magazine layout. The fruit arrived at the winery cold and happy. The weather was so cool, that the fermentations were slower than normal. The 2006 Bien Nacido is pure N block, rows 62-76 (Martini clone on it's own rootstock, planted 1973) and is just the happy boyish charm Pinot Noir that we have come to expect from this premiere vineyard. The nose holds strawberry, plum, blackberry and herbs. The mouth is extremely well balanced with silky tannins and a long and spicy finish. The cool growing season shows up in a bit more tannin structure in the mid pallet than in years gone by. The aftertaste is always sweet and clean. White pepper is lingering somewhere in the flavors. This is a very marked characteristic of many red grapes from the Bien Nacido Vineyard.

I gently destemmed (100%) into 4' by 4' by 4' open top fermenters, avoiding the harsh wood tannins from stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The fermentation took about two weeks. The wine spent about 11 months in Francois Frere French oak barrels. I used 35% new wood to obtain a trace taste of smoke and spice without overshadowing the fruit. The wine is unfinned and gently filtered (I call it rock and frog filtering) for visual clarity. I bottled this wine on August 8th, 2007. It may naturally throw some sediment over time. All of my wines are Very low in sulfites because I am personally allergic to them.

Pure, perfectly ripened fruit is ever the dominant theme for this baby. Strawberry fruit framed by sweet oak and hints of allspice and mace move into a positively plush finish. This vineyard is becoming very well known and has been featured in a number of magazines in past years including Food and Wine, Gourmet, Wines and Spirits and The Wine Enthusiast( My 2005 received a 91).

This year's vintage is very supple and lush right from the start once again. The interesting thing about this vintage is that the wine tastes so much like the 2005 vintage even though the harvest was totally unlike 2005.go figure. Drink this wine now or cellar for six to ten years, it will not disappoint you!

Back Label.Lane Tanner has been handcrafting elegant red wine since 1984. You can reach her through her website @ [www.lanetanner.com](http://www.lanetanner.com) Laugh More-Flirt Often.