



2006 Pinot Noir Julia's Vineyard

Cases Produced: 460
Harvest Date: 9/27/2006
Numbers @ Harvest: 24.6 Brix
Wine Numbers: 14.5% Alc. 3.63 pH No R.S.

Julia's Vineyard is located about 3 miles due east from Bien Nacido Vineyards in northern Santa Barbara County. My rows 7 through 12, from block B4 (Marten Ray clone), overlook the Santa Maria Valley and are beautifully trellised up for maximum fruit exposure.

The fruit came in on September 27th. 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. The 2006 harvest was a normal sized crop of around 2.5 tons/acre. The berry size was small but the cluster size was normal. I picked 6.9 tons from my rows. The fermentation went well. I gently crushed the fruit into four (4' by 4' by 4') open top fermenter bins, 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 lasted a little longer than two weeks. The wine spent about 11 months in Francois Frere French oak barrels. I used 35% new wood to obtain a round mouth feel and a trace taste of smoke without overshadowing the fruit. I bottled the wine on August 8th, 2007, after a gentle filtration to get out the big stuff. This wine was not finned in any way and it may naturally throw some sediment over time. All of my wines are Very low in sulfites because I am personally allergic to them.

This wine is very different from any of my other Pinot Noirs, although I make them all the same way. It is the ripest flavor-wise and most substantial structurally of my Pinot lineup. Dark cherries and black raspberries run through the mouth with cranberries, winter spices and cola. It is very deep and voluptuous with a haunting, smoky quality that is from the grapes themselves, not the oak. This wine will satisfy lovers of Burgundy with its' powerful fruit, satin like texture and hints of mushrooms and earth. I call this Pinot The Haunting Other Woman because it is dark, sensual and rather scary. The Robb Report says this Pinot achieves what few Pinot Noirs do: Marrying the forceful fruit of California with the more delicate mold, mushroom and earth essences we associate with grand crus of Burgundy.

This year's vintage is once again, very supple and lush right from the start. 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 or seven 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 Laugh More-Flirt Often.