



2006 PINOT NOIR Marin County

The vineyard is located in the Chileno Valley in the northeast corner of Marin County, California. Its proximity to the Petaluma Gap and coastal fog makes for a long growing season. Mark Pasternak takes care of the vineyard with an experienced touch. This represents my first foray with Pinot from this neck of the woods. There is less than 140 acres of Pinot Noir in all of Marin County.

CLONES: Heritage clones and various Dijon clones
SOIL: Rocky, clay volcanic
YIELD: Low: 1½ to 2 tons per acre; cordon pruned
CLIMATE: Days typically begin with morning coastal fog which burns off by mid-day only to return in the evening
HARVEST DATE: October 22, 2006
BRIX: 25.1°

WINEMAKING:

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ Some of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 6 days before the onset of fermentation
- ❖ Native yeast and native malolactic fermentations finished in barrel
- ❖ Equal proportions of one-third new, once-filled and neutral French oak
- ❖ Aged on the fine lees for eleven months
- ❖ Bottled August 2007

WINE PH: 3.63
TA: 6.2 grams/liter
ALCOHOL: 14.4%

TASTING NOTES: Ruby color; bouquet of spice, earthy, and red cherry aromas. Fruit-driven entry that opens into a silky-textured, balanced mid-palate and long finish. This wine will evolve in the glass. The acid structure bodes well for long aging.

CASES PRODUCED: 145

Vergari

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