



2006 PINOT NOIR SANGIACOMO VINEYARD, SONOMA COAST

The grapes are from the Roberts Road vineyard in the ridiculously cool Petaluma Gap, where coastal fog is *de rigueur*. It pleases me no end to receive Pinot Noir from the Sangiacomo family, longtime farmers in Sonoma County, whose grapes I first worked with at Joseph Phelps Vvds. This wine will entice you with its subtlety. It's not a flashy "look at me!" Pinot. Rather, it will reveal itself slowly, bit by bit. Be patient and you'll be rewarded.

CLONES: Dijon 115 and Swan

SOIL: Cobbled alluvial with bench deposits

YIELD: Very low: less than 1.5 tons per acre, cane pruned

CLIMATE: Coastal fog in the morning, burning off to sunny days, then cool nights. 2006 had the greatest variety of weather I've experienced in some time, with a very rainy spring, a summer notable for below-average temperatures with several heat spikes exceeding 100F, and rain during the first week of October!

HARVEST DATE: October 19, 2006

BRIX: 25.2^o

WINEMAKING:

- ❖ Grapes were night-picked, hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ About 20% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 3-4 days before the onset of fermentation
- ❖ Native yeast and native malolactic finishing in barrel
- ❖ 20% new, 30% once-filled and 50% neutral French cooperage
- ❖ Aged on the fine lees for ten and one-half months
- ❖ Bottled unfinned and unfiltered on August 19, 2007

WINE PH: 3.61

TA: 6.25 grams/liter

ALCOHOL: 14.2%

CASES PRODUCED: 178

TASTING NOTES: Ruby color; pronounced spice bouquet with sour cherry/earth aromas. Fruit-driven entry that gives way to firm, acidic mid-palate and lengthy, balanced finish. This wine will evolve in your glass. Bottle-aged for 15 months prior to release.

Vergari

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