



2006 “Anderson Valley” Pinot Noir

Anderson Valley, located less than 100 miles north of San Francisco, is an area blessed with a temperate cool coastal climate. Classified in viticultural terms as a Region I growing area, this designates it as the coolest climate in which grapes may be commercially grown with any success. The combination of warm sunny days and cool foggy nights and mornings allow the grapes from this region to mature slowly and to develop to the height of their varietal character.



Roma Vineyard is atop a ridgeline of 1800 ft elevation and is planted with all Pommard clones. Absolutely stunning views as the fruit takes on the coastal breezes from the Pacific as it is located near the town of Booneville.

The Akins vineyard is located a bit closer to the coast near just west of Philo on Hwy 128. This vineyard is planted with some of the newer identified Dijon clones of 115, 777, and 667. It is for this reason I chose to homogenize the two vineyards for a nice expression of Anderson Valley.

In 2006 the weather cooperated—in fact, it was ideal. A mild late spring and summer ensured a healthy canopy, which provided the perfect combination of sunlight and heat penetrating the grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and structure. Harvest was completed just before the rains began. Winemaker Patrick Krutz describes the fruit quality from the 2006 vintage as impressive: “the wines are full, well-extracted, and true to varietal.”



This medium-weight Pinot offers bright acidity and a long, satisfying finish that keeps you coming back for more. The beak offers a bouquet of red cherries, clove, and strawberries. Plum, cedar spice, cheery, and vanilla oak layers dance as the weight builds and the finish lingers. A three-day cold soak was attained before fermentation prior to inoculation. Moderate fermentation temperatures with 3-4 daily punch-downs. Aged in 66% new French Oak for 13 months and bottled unfiltered/unfined.

Technical Data

Acidity: 0.623

pH: 3.75

Alcohol: 13.85%

Appellation: Anderson Valley

Special Designation: Roma Vineyard; Akins Vineyard

Varietal Notes: 100% Pinot Noir

Harvest Date: October 10-13, 2006

Bottling Date: December 6, 2007

Release Date: September 11, 2008



Production: 315 cases

Fermentation: MacroBins, T Bins

ML Fermentation: 100%

Yeast: D-254 (cultured)

Fining: None

Filtering: None

Oak: 66% New French Oak, 33% Seasoned

Months in Barrel: 13 months