

# 2006 Santa Cruz Mountains Pinot Noir

Family of Santa Cruz Mountains Wines

## CINNABAR

W I N E R Y

· VINTAGE ·

The winter preceding the 2006 Santa Cruz Mountains growing season saw lower temperatures and slightly higher precipitation than average. The cool, wet weather continued through spring, causing milestones such as budbreak, bloom, berry set and veraison to run a week or two late for most varieties. Temperatures were very erratic for the remainder of the season: a warm second half of June, a cool July, heat spikes in early August, a cool reprise during the second half of August through September, and finally, a warm month of October. Overall, the year was very long and dry with harvest occurring two to three weeks later than usual. Grapes matured at a leisurely pace, creating profiles with sound structure and abundant flavor.

· TASTING NOTES ·

*The “prince” of our family of Santa Cruz Mountains wines, this pinot noir proclaims fragrances of black cherry, bacon, clove and leather that are succeeded by flavors of ripe, concentrated berry with vestiges of mushroom and baking spice. All are endorsed by firm tannins, bright acidity and a full mouthfeel. The finish is quite long with dark fruit, spice and sweet toasted oak.*



· WINE ANALYSIS ·

**VARIETAL CONTENT:**  
100% pinot noir

**FINISHED ALCOHOL:**  
14.3%

**TOTAL ACID:**  
0.66mg per 100ml

**pH:**  
3.54

**TOTAL PRODUCTION:**  
400 cases

· VINEYARDS ·

Santa Cruz Mountains Appellation

· WINEMAKING ·

- Hand-harvested October 12, 2006 in the cool of the morning
- Three-days of cold soaking to enhance color and aromatics
- Twelve days of fermentation in small, open-top bins
- Punched down by hand three times daily for optimum flavor extraction
- Wine was transferred with pressurized nitrogen to retain elegance
- Aged for one year in small French oak barrels (50% new, Remond and Francois Freres cooperers)
- Bottled unfiltered to retain flavor purity