

Surh Luchtel

Premium Handcrafted Wines

2006 Sonoma Coast Pinot Noir

Vineyard Location	Sonoma Coast (55% McDougall, 45% Clary)
Harvest Date	9/27/2006 and 10/24/2006
Finished Wine	Alcohol: 14.6% Ph: 3.65 Total Acidity: .61g/100ml
Barrel Type	67% New French Oak, 33% 1 & 2 year old French Oak
Barrel Time	14 months
Bottling Date	December, 2007
Case Production	650 cases
Fining	None
Release Date	June, 2008

Vineyards

The fruit was sourced from two Sonoma Coast vineyards, McDougall Ranch, located north of Jenner and Clary Ranch, from west of Petaluma. McDougall Ranch is at 1300 feet elevation, only 4 miles from the coast but above the fog. Its neighbors are vineyards such as Hirsch and Flowers. The second vineyard is from west of Petaluma, again, close to the coast but usually affected by fog. Both vineyards produce low and varying yields, due to often harsh growing conditions along the Sonoma coast.

Winemaking

They were carefully sorted, destemmed and crushed with high whole berry content. After cold soaking for 3-5 days, they were fermented for 8-11 days with the maximum temperature of 86-88 degrees in an open top tank and small open top fermentors with the emphasis being gentle. The malolactic fermentation took place in the barrel. The wines was racked once, blended and bottled in December of 2007.

Tasting Notes

Aromas reminiscent of cherry, blackberry and earth are well integrated with hints of vanilla and toast. In the mouth the wine is ripe, intense and concentrated. Flavors of black cherry, cranberry and herbs are wrapped around well oaked, long, intense finish.