

Surh Luchtel

Premium Handcrafted Wines

2006 Umino Vineyard Pinot Noir, Russian River Valley

Vineyard Location	Russian River Valley
Harvest Date	10/19/2006 - 10/21/2006
Finished Wine	Alcohol: 14.2% Ph: 3.75 Total Acidity: .58g/100ml
Barrel Type	67% New French Oak, 33% 1 & 2 year old French Oak
Barrel Time	14 months
Bottling Date	December, 2007
Case Production	560 cases
Fining	None
Release Date	September, 2008

Vineyard

Located a few miles south of Sebastopol, this steep hillside vineyard is in a cool growing area influenced by the Petaluma Gap wind and fog. Planted in 1997 and 1998 to four Dijon clones that complement each other well, the yields are kept low to ensure intensity and complexity.

Winemaking

The fruit was carefully sorted, destemmed and crushed with high whole berry content. After cold soaking for 3-5 days, they were fermented for 6-9 days with the maximum temperature of 86 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 of sweet bing cherry, blackberry and cola are well integrated with hints of vanilla and toast. In the mouth the wine is generous, lush, delicate and yet and full. Flavors of cherry, cassis and spice are wrapped around well oaked, long, lingering finish.