

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

PINOT NOIR
Savoy Vineyard
Anderson Valley
2006

Harvest Date:	September 13 th & 24 th , 2006
Grape Source:	Savoy Vineyard
Clonal Blend:	100% Pinot Noir 5 Clones: (30% Martini 13, 32% 115, 13% 113, 11% Pommard 4 and 14% 777)
Aging:	11 months in French Oak Barrels 60% new and 40% once used
Alcohol:	14.1%
Yeast:	Indigenous fermentations
Production:	410 cases
Release Date:	September 2007
Winemaker:	David Tate

Vineyard Notes: The Anderson Valley AVA is located in the Mendocino County about 25 miles from the pacific coast. The days often start out foggy and cool though warm up into the low 100s during the peak of the growing season. The influence of this coastal fog and the silty-clay alluvium gives delicate aromatics of candied dark fruits, rose petals, brown spices along with silky tannins and firm acidity.

Winemaker Notes: This hand picked Pinot Noir and cold soaked for 6-9 days under dry ice in small open top in fermenters and punched down two to three times daily. Both the alcoholic and malolactic fermentations were completed through indigenous cultures, none added. The wine was aged in 60% new French oak for 11 months sur lee. These 10 barrels were racked and blended before bottling and lightly filtered.

Tasting Notes: This extremely elegant Pinot is medium ruby in color and bursting in floral aromas of lily and rose, with fruit aromatics of ripe ground cherries and rhubarb pie. There are hints of brown sugar and deli meat as well as an array of Asian spices. The mid palate is surprising full and viscous with more candied fruit and sweet rose water. The soft round tannins moderate the crisp acid. This wine is enjoyable now, but will develop well over the next 5-7 years.