

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**PINOT NOIR**  
**Russian River Valley**  
**2006**

<b>Harvest Dates:</b>	September 22 <sup>nd</sup> & October 2 <sup>nd</sup> , 2006
<b>Grape Source:</b>	100% Tina Marie Vineyard Green Valley AVA of Russian River Valley
<b>Clonal Blend:</b>	50% 115, 25% 777 and 25% 667
<b>Aging:</b>	11 months in French Oak Barrels 40% new and 60% once used
<b>Alcohol:</b>	14.6%
<b>Yeast:</b>	RC212
<b>Production:</b>	1180 Cases
<b>Release Date:</b>	September 2007
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** Sourced from three different blocks from within the Tina Marie Vineyard of the Russian River Valley. The distinctive gold-ridge soil and coastal influence make it ideal for Pinot Noir. The 2006 vintage was a moderately cool vintage on the coast making it ideal for a slow maturation of the Pinot Noir grapes with a lower than average yield. We picked the 667 and 777 earlier and let the 115 clone hang.

**Winemaker Notes:** All three clones were cold soaked for 5 days in small open top fermenters. The fermentation was allowed to start naturally before inoculating with a Burgundian yeast culture. The grapes were punched down or pumped over two to three times daily and pressed near dryness. This 2006 Pinot was on the skins for 13-15 days and pressed to new and once used French oak. It was aged sur-lee for 3 months then delicately racked and blended before being returned to barrels for another 8 months before bottling.

**Tasting Notes:** The aroma of the wine is definitely fruit driven, with cherry blossom and lychee leading the way. Cola and cinnamon spices are in the background as well as some white pepper. The medium body of the wine is surrounded by full bing cherry and a gravel/stone minerality. Subtle soft tannins and crisp acid make the wine lively. This is an accessible Pinot Noir in its youth, but will develop nicely over the next 3-4 years.