



#### WELCOME A NEW APPELLATION

John and Jim Pedroncelli have worked with the Frank Johnson Vineyard for over 20 years as a source for Pinot Noir. His vineyard straddles two appellations, Dry Creek and Russian River Valley (RRV). In this vintage, we used only the fruit from the Russian River side of

the Johnson Vineyard and added a new grower, Mullenhoff Vineyard. The RRV climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. This natural air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining their all-important natural acidity. This is a Pinot Noir that reflects the distinctive traits of the cooler climate area.

#### WINEMAKING

Widely recognized as a difficult grape to grow, this native of the Burgundy region of France achieves greatness in only a handful of places worldwide. The nearly perfect climate combined with an amazing complexity of soil types, result in wines that reflect individual vineyards but share a common thread as well.

Harvest conditions were good for the vintage. The fruit was destemmed and whole berry fermented. The juice and skins were cold soaked before yeast inoculation. Fermentation took ten days in a small stainless steel tank. Pumpovers were performed three times per day for maximum color extraction. The round, full and polished texture of this wine comes not only from the high quality fruit but also judicious use of oak—the wine was aged for 12 months in small French oak barrels.

#### TECHNICAL NOTES:

Appellation:	Russian River Valley		
Barrel Aging:	12 months, 60-gallon French Oak barrels		
Alcohol:	14.3%	pH:	3.56
Total acidity:	0.57g/100ml		
Bottled:	December 2005	Production:	3,000 cases

#### TASTING NOTES

An elegant and full-bodied Pinot Noir. Aromas tend to be bright, highlighted by strawberries and raspberries with clove and toast accents. In the mouth this wine is rich and velvety with juicy strawberry and berry notes. The finish is nicely balanced with moderate tannin.