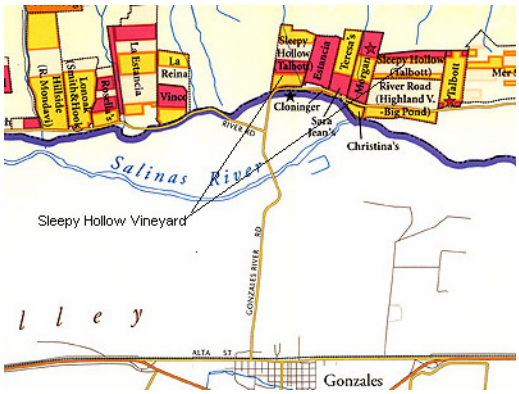
Martin Alfaro Wines Information Sheet

2006 Sleepy Hollow Pinot Noir

The Vineyards:

The grapes were from the Sleepy Hollow Vineyard in the northern end of the Santa Lucia Highlands AVA. The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the town of Gonzales. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey bay every afternoon, cooling the vineyards and preserving the natural acidity present in the fruit.



The Vintage:

Fruit set was moderate due to the natural thinning effect of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling. Our Sleepy Hollow grapes were harvested in October.

Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for four to six days. According to traditional methods, punch downs were performed daily by hand. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 11 months on the lees.

The Wine:

This wine possesses deep ruby color, with seductive aromas of ripe black fruits, cherries and vanilla spice. It has moderate tannins, a supple texture and a long finish.

Technical Data:

Production	240 Cases	**Release Date**	March 1, 2008
Alcohol	14.5 % by vol.	**Ageing**	11 months in French oak (35 % new)
Bottle Size	750 ml	**Suggested Retail**	$33.00

Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.

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