

2006 Gimelli Vineyard Pinot Noir

The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Pinot Noir. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. In the shadow of Mount Harlan, Gimelli Vineyard is planted to 100 acres of assorted Dijon clones. This wine is made from specially selected portions of the vineyard, predominantly from clone 115.

The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. A warm growing season was followed by cool weather during the harvest season. The grapes were hand harvested on September 25th.

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 are 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 10 months on the lees.

The Wine:

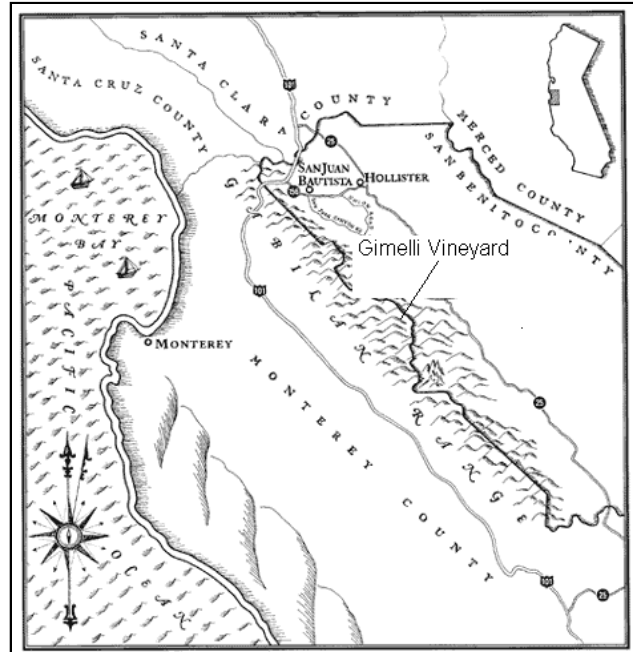
Medium ruby color; Aromas of red raspberries, cherries, wild strawberries and spice. Silky texture with excellent tannin and acid balance. This wine is drinkable now and will benefit from more bottle age.

Technical Data:

pH	3.65	Production	220 cases
TA	.64 g/100ml	Release Date	March 14, 2008
Alcohol	14.5 % by vol.	Aging	10 months in French oak barrels (40% new)
Bottle Sizes	750 ml	Suggested Retail	\$25.00

Suggested Food Pairings:

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



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