



## 2006 PAHLMAYER PINOT NOIR

### TECHNICAL NOTES

|                          |                                   |                       |                   |
|--------------------------|-----------------------------------|-----------------------|-------------------|
| <b>Release Date:</b>     | February 1, 2009                  | <b>Bottled:</b>       | December 21, 2007 |
| <b>Suggested Retail:</b> | \$90 per bottle                   | <b>Alcohol:</b>       | 14.9%             |
| <b>Winemaker:</b>        | Erin Green                        | <b>pH:</b>            | 3.71              |
| <b>Vineyards:</b>        | Wayfarer Farm & Hallberg Vineyard | <b>Total Acidity:</b> | 0.619             |
| <b>Harvest Dates:</b>    | September 20 to October 12, 2006  | <b>Composition:</b>   | 100% Pinot Noir   |

### WINEMAKING NOTES

Our grape bunches are hand-sorted, and once de-stemmed, the berries are sorted by hand on the way to the tank. This is followed by a four to five day cold soak, depending on flavor extraction. The fruit is then fermented with 100% native wild yeast in small open-top fermentors for two to three weeks. Towards the end of fermentation the fruit is gently pressed and moved to barrel. The wine finishes fermenting in barrel, which helps integrate the flavors from the oak. The wine continues to age in 70% new French oak for fifteen months. It was bottled unfined and unfiltered.

### TASTING NOTES

"The 2006 Pahlmeyer Pinot Noir has a deep dark garnet color. In the glass the aromas open immediately, revealing layers of rich dense fruit, earth and sweet spices. The palate also offers layers upon layers of concentrated small berries, black raspberry and cherries, balanced with nicely integrated oak. This full bodied wine finishes with finesse and long lingering flavors." – Erin Green, Winemaker

### RATINGS

**Robert Parker, *Wine Advocate* #180, December 2008: 94 points**

"There are 1,600 cases of the 2006 Pinot Noir Sonoma Coast, a 100% destemmed cuvee made from Dijon clones 667, 828, and 777. It reveals classic Cote de Nuits aromas of damp forest floor, black raspberries, cherries, and spring flowers. With terrific fruit, full body, ripe tannin, and a round, generous, savory mouthfeel already displaying tremendous complexity, it should drink well for 7-8 years. Almost half of the fruit comes from Pahlmeyer's own 24-acre Pinot Noir parcel at his Sonoma Coast vineyard called Wayfarer."