

## 2006 Francioni Vineyard Pinot Noir



**The Vineyard:** The grapes were from the Francioni Vineyard in the northern end of Monterey County, near the town of Chular. This part of Monterey County 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 Francioni vineyard is planted to 30 year-old Swan clone Pinot Noir Vines, one of the oldest Pinot Noir plantings that we have found in Monterey County.

### **The Vintage:**

The long cool growing season allowed the wine to develop full ripe fruit flavors while retaining excellent natural acidity. Cool conditions throughout the harvest

season allowed us to pick the fruit at the moment of optimal maturity.

### **Winemaking:**

The grapes were 100% de-stemmed and lightly crushed into a small fermentor. The must was chilled to 55 degrees Fahrenheit and cold soaked for five days. According to traditional methods, the wine was punched down two to three times per day. After the completion of primary 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:**

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

### **Technical Data:**

<b>Production</b>	300 Cases	<b>Release Date</b>	September 1, 2007
<b>Alcohol</b>	14.5 % by vol.	<b>Ageing</b>	10 months in French oak (25 % new)
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$25.00

### **Suggested Food Pairings:**

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

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