

2006 “Lindsay Paige Vineyard” Estate Pinot Noir

The Vineyard:

Lindsay Paige Vineyard

is named after the Alfaro's lovely daughter. Planted in 1998, the vineyard covers a little more than 7 acres on a north west facing hillside between 550 and 650 feet elevation. The upper portion is planted to Pinot Noir. This high density planting (almost 2000 vines per acre) consists of clones 113, 114, 115, 667, 777, 828, 359, 475, Pommard 4 and Pommard 5



The Vintage:

Fruit set was minimal due to the natural thinning of late spring rains. The cool growing season was interrupted by one intense 3 day heat wave that saw temperature reach over 100 degrees. The grapes were harvested between September 20 and September 26.

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 seven 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 16 months on the lees.

The Wine:

This richly colored and flavorful Pinot Noir has good depth and grip in its youth, but really opens up nicely in the glass with lovely fruit and bright flavors. Wild flowers, spices, and pretty berry fruit up front, leads to a ripe cherry core on the palate. This wine is layered and has very good focus with smoky sweet wood notes that gives hints of vanilla and spice.

Technical Data:

pH	3.65	Production	180 cases
TA	.71 g/100ml	Release Date	September 1, 2008
Alcohol	14.2 % by vol.	Aging	16 months in French oak barrels (70 % new)
Bottle Size	750 ml	Suggested Retail	\$40.00

Suggested Food Pairings:

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