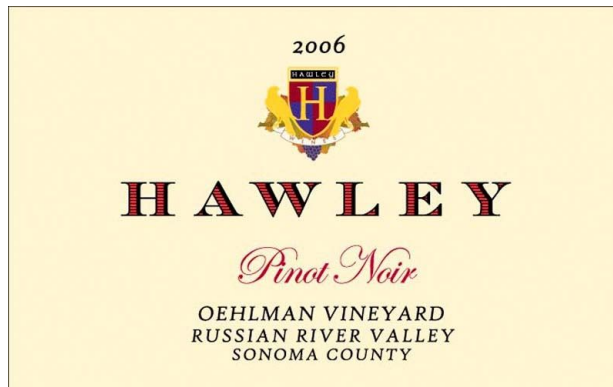


# 2006 Hawley Pinot Noir, Russian River Valley



## Vineyards

This Pinot Noir came from Oehlman Vineyard, located on Vine Hill outside of Sebastopol. The steep South East facing slope is planted with the Martini clone and farmed by Karl Oehlman and his family. The 2006 growing season began with a late, wet spring. September rains caused a lot of concern and cool temperatures extended the ripening season into late October. This slowed reopening and the additional “hang time” on the vine led to exceptional flavor development and allowed us to take our time and pick blocks as they reached maturity. Brix at harvest 25.

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## Winemaking

The ripe fruit was de-stemmed and crushed into small one-ton open-top fermentors and chilled using dry ice. After a week of maceration, the must was allowed to warm up and wild yeasts began fermentation. A small inoculum of yeast was added to control the fermentation. At dryness, the skins were pressed out using a 100 year old manual basket press to ensure astringent characters are not pressed out. The wine is pressed directly into French Burgundy barrels (50% new) and aged for 15 months.

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## Tasting Notes

This Pinot Noir shows complex aromas of coffee and vanilla to complement the deep cherry and raspberry flavors from the grapes. In the mouth the wine is rich and opulent, with generous ripe fruit flavors and long, silky-smooth finish. This wine will continue to improve for many years to come.

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## Serving Suggestions

Pinot Noir is on the most versatile of wines. Try it with seafood, rich stews, pasta, vegetarian cuisine, cheese dishes, fowl, or any red meat. For a special treat, pair it with roast duck.

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## Analysis

### Technical Notes

TA: 0.56 g/100 ml  
pH: 3.87  
Alc.: 13.9% by vol.