



2006 PINOT NOIR RUSSIAN RIVER VALLEY

Vintage
2006

Appellation
Russian River Valley

Alcohol
14.5 %

pH
3.56

TA
0.635 g/100ml

Barrel Aging
100% French, 25% new
10 months

Coopers
Tonnellerie Rousseau
Tonnellerie Radoux

Production
2000 cases

91 pts, PinotReport

“rich and ripe with red cherry flavors, baking spices and earthy notes. It’s hard to find a nicer Russian River Pinot for the price.”

88 pts, California Grapevine

“deep black cherry fruit aroma with hints of cinnamon and clove; highly recommended”

Russian River Valley

We selected fruit for our RRV Pinot noir from several small, hands-on growers located throughout the Russian River Valley in order to create a wine that represents our appellation as a whole. The fog-cooled climate and rich alluvial soils of the Russian River Valley provide the perfect conditions for growing Pinot noir. The appellation lies in an area of maximal summer coastal fog incursion providing temperate days and very cool nights resulting in wines with a bright natural acidity and full fruit flavor development due to the slow ripening and long hang times.

The 2006 growing season was a year of extremes including the wettest March in recorded history as well as a July that had the longest heat spell ever recorded in California. The combination of a wet winter and spring followed by warm summer weather caused luxuriant growth of both leaves and fruit. Vineyards required considerable excess work to bring the vines into balance and to reduce crop load. We made up to three passes dropping excess fruit but yields were still higher than typical due to large cluster size. The vineyards comprising this wine were harvested from September 19 through October 12, 2006.

Winemaker’s Notes

After sorting, the grapes were gently destemmed into small, custom designed open top fermenters and kept below 50°F for a five day cold soak. Tanks were then individually warmed to allow fermentation to take place in a timely manner followed by cooling as needed to maintain temperatures below 85°F. Thrice daily pneumatic punch downs took place during the cold soak and fermentation. Once dry, the wine was gently pressed in a membrane press keeping free run and press fractions separate. Malolactic fermentation took place in oak barrels. The wine was bottled on August 7, 2007.

The Wine

This Pinot greets you with bright, well defined aromas of Bing cherry, raspberry, cola and toffee on the nose. These flavors follow through on the palate and are complemented by cinnamon, white pepper and a pleasing toastiness. The beautiful clarity and the bright, well defined flavors make an elegant presentation.

Russian Hill Estate is a family owned and operated winery located in the heart of the Russian River Valley. The family’s philosophy is to maintain the highest degree of excellence in viticultural and winemaking practices to allow wines to fully express the various vineyards that are their source. Using the utmost care from vineyard to bottle, Russian Hill is dedicated to the production of world-class Pinot noir and Syrah.

www.russianhillwinery.com