



# PESSAGNO

WINERY

## 2006 Pinot Noir

Central Avenue Vineyard  
Monterey County

### Harvest Date

*October 20, 2006*

### Harvest Brix

26.3

### Months in Oak

*Nine*

### Alcohol

14.9%

### pH

3.77

### TA

*6.25 grams/liter*

### Rs

*Dry*

### 2,250 cases bottled

*October 12 – 18, 2007*

#### THE VINEYARD

Located south of the Arroyo Seco appellation of Monterey County, Central Avenue Vineyard produces striking, yet friendly wines because of its moderately warm days, cool nights, and shale loam soil. The vineyard is planted with several new imported French Dijon Pinot Noir clones. Each clone was harvested separately at ideal maturity and then fermented and aged in separate lots.

#### THE VINTAGE

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, dense fog. Harvested started in late September, and the extended growing season resulted in high quality fruit due to extended “hang-time” on the vine.

#### THE WINEMAKING

Handpicked fruit was gently crushed on top of approximately 15% whole cluster grapes and allowed to “cold soak” for 72 hours. A slow, cool fermentation helped preserve the delicate aromas and flavors of this Pinot Noir. Pressed directly into French oak barrels, the wine was then aged for nine months before bottling.

#### TASTING NOTES

This delicate wine offers floral and violet aromas, followed by bright cherry fruit flavors. Its complex aromas make it a perfect accompaniment for afternoon entertaining or lighter meals. Pair this wine with luncheon salads, seafood, or chicken dishes.

Steve Pessagno, Winemaker