



PESSAGNO

WINERY

2006 Pinot Noir

Lucia Highland Vineyard

Santa Lucia Highlands – Estate Bottled

Harvest Date

October 12 & 18, 2006

Harvest Brix

27.6

Months in Oak

Eleven

Alcohol

15.1%

pH

3.77

TA

6.05 grams/liter

Rs

Dry

703 cases bottled

November 16, 2007

THE VINEYARD

Lucia Highland Vineyard is located in the northern region of the Santa Lucia Highlands appellation of Monterey County and just a stone's throw across the street from our winery. Its proximity to the cool maritime influences of the Monterey Bay allows the fruit to ripen slowly, producing world-class Pinot Noir with intense, up-front berry fruit flavors, seductive texture, and silky tannins. The vineyard is trellised to a Vertical Shoot Position (VSP) system that allows maximum sun exposure to the berries during ripening.

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

The Lucia Highlands Vineyard is comprised of several Dijon clones as well as several other proprietary clones that are fermented and barreled separately until just prior to bottling. The grapes were only lightly crushed into small fermentors, in which nearly 50% of the berries were left whole. A Burgundian yeast culture, known for bold flavors and aromas, was used for fermentation. Allowed to barrel age "sur lees" for eleven months, this wine possesses a well-balanced structure and stylish complexity.

TASTING NOTES

The third release of the Lucia Highlands Vineyard Pinot Noir has vastly exceeded our expectations. This wine is rich and elegant, offering deep concentrated layers of cherry, current, and violets and a hint of caramel from oak aging. Stylistically classic, it wine pairs well with Mediterranean cuisine, especially fresh vegetable, seafood, shellfish, and pork.

Steve Pessagno, Winemaker