



PESSAGNO

WINERY

2006 Pinot Noir
Spring Grove Vineyards
San Benito County

Harvest Date

October 5 & 15, 2006

Harvest Brix

27.2

Months in Oak

Eleven

Alcohol

14.6%

pH

3.64

TA

6.45 grams/liter

Rs

Dry

334 cases bottled

November 26, 2007

THE VINEYARD

Spring Grove Vineyards is comprised of two extremely small properties located in the Spring Grove District of San Benito County. Planted entirely in Pinot Noir, each site was carefully evaluated for its soils and climates and ultimately planted to six different clones. The climate has warm, breezy days and cool nights often called “the Mistral” by locals.

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. Harvested started in mid October, and the extended growing season resulted in high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

Each clone was evaluated separately for maturity and ripeness and harvested accordingly. The grapes were only lightly crushed into small open-top fermentors with 25% whole berry. A Burgundian style yeast culture, known for bold flavors and aromas, provided a slow and steady fermentation.

TASTING NOTES

Complex and very spicy, this Pinot Noir offers aromas of red cherries and fresh plums. The mouth feel is full and finely textured with subtle tannins. French oak aging provides vanilla and smoke as well as a slight perception of sweetness on the finish. Stylistically classic, this wine can be paired with various types of seafood, game, and sweet glazed entrees.

Steve Pessagno, Winemaker