



BROPHY CLARK

2006 Pinot Noir

SANTA RITA HILLS

VARIETAL	100% Pinot Noir
APPELLATION	Santa Rita Hills
VINEYARD	Lindsay's Vineyard
HARVEST	October 4 & 18, 2006
OAK AGING	14 months, 40% new oak
T.A.	5.4 g/L
PH	3.50
ALCOHOL	13.7%
BOTTLING DATE	December 17, 2007
PRODUCTION	483 cases

HARVEST

Vintage 2006 saw plentiful rainfall and cool temperatures all through the spring, delaying the growing season by three to four weeks. Following the sizable harvest of 2005, the vines produced a lighter crop this year. Temperatures throughout the summer and fall were moderate with no major heat spells, promoting a long hang time and gradual, even ripening of the grapes.

VINEYARD

Lindsay's Vineyard is the former Ashley's Vineyard in Santa Rita Hills, which we have sourced for several years. Planted in 1998, the vineyard has undulating hills and sandy, chalky soil. Because of its proximity to the Pacific Ocean, the climate is exceptionally cool with prevalent winds and marine fog—excellent conditions for low-yielding, high quality Pinot Noir. Clones selected for this wine include Dijon clones 115, 777 and Pommard.

WINEMAKING

Pinot Noir grapes were hand harvested into half-ton bins and crushed into small temperature-controlled tanks. Following a two-day cold soak that promoted excellent extraction of color, aroma and flavor, the lots were inoculated with Assmanshausen yeast to initiate the primary fermentation. Additional extraction was achieved by gently pumping over the wine three times daily. After pressing, the wine was transferred to small French oak barrels, including 40% new oak, where it aged for 14 months.

TASTING NOTES

Elegant aromas of ripe cherry and raspberry are accented by hints of rose petal, cola and subtle toasted oak. The flavors are rich and full on the palate, featuring cherry and black raspberry fruit flavors with a touch of spice. The wine balances natural acidity with a rich, firm structure and culminates in a long, opulent finish.