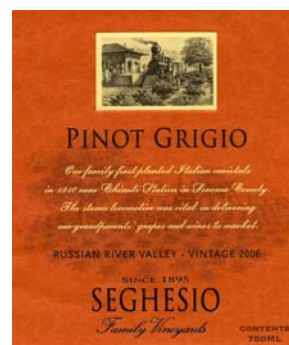

2006 Pinot Grigio

Our family has grown grapes in Sonoma County since 1895 and, in Russian River Valley, since 1961. A decade ago, we began an aggressive move toward producing all estate wines which included an extensive vineyard-replanting program. Pinot Grigio is part of that plan to grow intriguing varieties in the best and most appropriate sites. Noted for its unusual grayish/pink clusters and shared lineage with Pinot Noir, Pinot Grigio is well suited to the cooler climate of the Russian River Valley.



Vineyard Location	Estate vineyard: Keyhole Ranch in Russian River Valley
Vintage	2006 was our latest vintage since 1981. A late bud break was followed by rain almost every day in April setting the vines farther behind than normal. The tightest bloom window in a decade set a more uniform crop. A summer heat wave was moderated by a milder August and September allowing the grapes maximum hang time for optimum flavor and tannins at lesser sugars.
Vineyard Regime	Our crews were in the vineyards often, removing fruit from weak shoots, repeatedly leafing the canopy and, finally, veraison thinning to ensure evenly ripened fruit.
Hand-Harvested	September 13-October 2, 2006; in the early morning
Average Brix at Harvest	23.4°
Fermentation Regime	100% Stainless fermentation, left sur lees in tank until bottling to add depth and complexity
Food Affinities	Asian cuisine, shellfish, rich white meats, Gruyere-style cheeses.
<i>Alcohol – 14.6% Release Date – April 2007</i>	

Winemaker Notes

- 🍷 Flavors and aromas of apples and apple crumble
- 🍷 Citrus and quince notes
- 🍷 Floral spearmint spices
- 🍷 Undertones of melons
- 🍷 Broad and voluminous
- 🍷 Pure, bright varietal essence

–Ted Seghesio