



*Coeur de Terre*  
VINEYARD

*Handcrafted – Organically Farmed – Artisanal Wines*

## 2006 ESTATE PINOT NOIR

Harvest Date: September 29, 2006

Brix at Harvest: 24.4

Finished TA: 6.4

Finished PH: 3.41

**Vineyard/ Blocks:** Coeur de Terre Estate grown fruit only, using a selection from Renelle's Block, Sarah Jane's Block, Abby's Block, and Tallulah's Run. The Estate bottling makes use of vibrant fruit from younger vines combine with more mature fruit from Renelle's Block for structure and balance. All CdT Vineyard blocks are farmed organically.

**Winemaking:** Cold soak for 3 days at 50°F, fermented to a maximum temperature of 89°F over 7 days, and then free run and press directly to barrel (combination of indigenous and commercial yeasts). All barrels were left on lees preferentially and only racked if necessary. We used commercial ML culture and prefer slow ML ferments in cool cellar. Final barrel selection was transferred to tank for blending, allowing to marry and settle for clarification (no filter or fining) before bottling.

**Aging:** 11 months in Barrel, New Oak 30%, Once Fills 30%, Twice Fills 30%, Neutral 10%.

**Bottled:** September 7, 2007

**Alcohol:** 13.6

**Cases Produced:** 253

**Release Date:** *May 24, 2008*

**Tasting Notes:** Brilliant red color brings you in, soft butterscotch, caramel, and earthy aromatics. Cool soft boysenberry transitioning to a rich bramble berry. Infusion of fresh strawberry with deeper notes of currant, green tea, spice of cinnamon and cardamom with tannins building and then finishes with dark plum and a dusty cocoa earthiness.

