



*Coeur de Terre*  
VINEYARD

*Handcrafted – Organically Farmed – Artisanal Wines*

2006  
RENELLE'S BLOCK RESERVE  
PINOT NOIR



Harvest Date: September 30, 2006

Brix at Harvest: 24.6

Finished TA: 6.7

Finished PH: 3.32

**Vineyards/ Blocks:** Coeur de Terre Vineyard, exclusively from the Renelle's Block. Renelle's Block is a beautiful amalgamation of root stocks and clones that contribute to the complexity and vibrancy of the Renelle's Block Reserve.

**Root Stocks:** RG, 101-14, 3309, 44-53

**Clonal Selection:** Pommard, Wadensvil (2 selections), 113, 114, 115, 667, 777

Renelle's Block has been farmed organically from its conception and continues to be farmed organically.

**Winemaking:** Cold soak for 3 days at 50F, fermented to maximum temperature of 89F over 7 days, and then free run and press directly to barrel (combination of indigenous and commercial yeasts). Renelle's Block 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 40%, Once Fills 40%, Twice Fills 20%.

**Cooperages:** Caçus, DJ, Billion, & Damy, mix of forests, concentrating on Allier. Toast is Medium Plus with very small portion of Heavy.

**Bottled:** September 14, 2007

**Alcohol:** 13.8

**Cases Produced:** 291

**Release Date:** May 24, 2008

**Tasting Notes:** Bright red color with ruby depth. A full toast oak greets the nose, offering vanilla, red raspberry, and dried cherry. In the mouth the richness offers more dried cherry, black cherry, soft dried lavender, light citrus, rose, and pomegranate. The finish lingers with delicate spice bouquet. Wood is present and integrates nicely with the complex aromatics Renelle's Block offers.