

**DREW 2005 PINOT NOIR
FOG EATER
ANDERSON VALLEY**

This is our first release of an Anderson Valley Pinot Noir. Many years ago Molly and I lived in Anderson Valley while I managed an estate vineyard in the North West side of the Valley. During that time I became familiar with the valley's different Pinot Noir expressions. Fog Eater comes from a vineyard that is located in what is today known as the 'Deep End' of Anderson Valley between Philo and Navarro. Fog Eater was a regional 'Boontling' term used by the early settlers of Anderson Valley as a way for them to describe the coastal dwellers. It is the vineyards relationship to the coastal fog that strongly influences this wine. As the fog enshrouds these coastal vineyards it cools the fruit, keeping them fresh and lively helping them finish to a mature and complex ripeness level. I couldn't be happier with how this wine turned out in terms of its pure and unique expression of the Anderson Valley.

Harvest Data		Finished Wine	
Vineyard:	100% Hennenburg Vineyard	Ph:	3.68
Harvest date:	September 28, 2005	TA:	7.3 g/L
Sugars:	25.3 degrees brix	Alcohol:	14.6% by vol.
Ph:	3.50	Bottling date:	August 2006
TA:	7.6 grams/liter	Release Date:	February, 2007
Oak:	100% French Oak for 11 months 30% New French 70 % Seasoned French Oak	Suggested Retail:	\$35/bottle
Other:	30% Whole cluster fermentation, 2 day cold soak, 11 days on skins.		

Vineyard Technical Notes

T/Acre:	2.1 tons per acre
Variety:	Pinot Noir
Clone:	37%-667, 25%-115, 25%-Pommard, 13%-113
Planted:	1998
Spacing:	8 x 5 (high density) (1340 vines/acre)
Trellis:	Vertical Shoot Position
Pruning:	Spur pruned
Orientation:	Rows run NW-SE
Slope:	Gentle
Aspect:	South
Soil:	Dark silty clay loam.

Magenta color. Medium-full body. Very Anderson Valley. Rich and spicy black fruit, fresh scents of spicy plum, cranberries, forest floor with hints of nutmeg and cinnamon. On the palate there is great complexity with wonderful notes of blackberries, spicy red fruits, floral notes and a nice touch of cedar. The tannins are ripe and sumptuous with fresh acidity that leaves with a long finish of sweet blackberry and cherry tart.