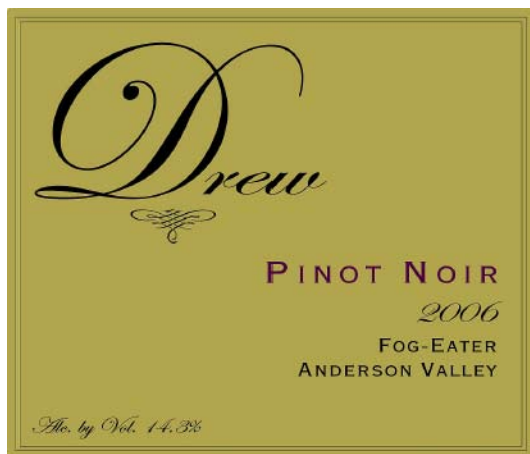




2006 PINOT NOIR, FOG EATER



The Fog-Eater designation is our Anderson Valley Appellation blend made from sites that are heavily influenced by coastal fog. Each site is chosen for its ability to add a distinctive layer to the finished wine. The blend may vary with each passing vintage. I look for components that will add up to a very interesting and enjoyable wine. In the 2006 there is evident wild blackberry, blueberry, earth, game and herbs such as sage and marjoram. There is enough structural tannins to balance the acidity and the fruit weight. The intention here is to express and define Anderson Valley terroir.

The Fog-Eater is a regional 'Boontling'; a term used by the early settlers of Anderson Valley. During this early history these settlers created a regional dialect that is better known as 'Boontling'. The term Fog-Eater means coastal dweller. This fog continues to be pulled in from the coast cooling these vineyard

sites and encouraging beautiful structure, lively acidity and pure fruit. Enjoy!

Deep red with magenta hues. Medium-full bodied. Blood red orange peel, blueberry, blackberry and hints of cranberry and wild herbs. The fruit is rich and seductive with blackberry tart, sweet earth and blood red plums; the tannins are smooth and the acidity lively with a long finish that concludes and defines this wine

Vineyard Technical Notes

	Valenti Vineyard (65%)	Monument Tree Vineyard (35%)
Varietal:	Pinot Noir	Pinot Noir
Harvest date:	September 21, 2006	September 22, 2006
Tons per Acre:	2.1	2.5
Sugars:	24.8 degrees Brix	23.9 degrees Brix
pH:	3.42	3.33
T.A.:	7.8 grams/liter	8.0 grams/liter
Clone:	667	115, 667, 777
Rootstock:	110-R	3309
Spacing:	9x5 feet	8x5 feet
Trellis:	Vertical Shoot Position	Vertical Shoot Position
Pruning:	Cane pruned	Cane pruned
Orientation:	Northeast-Southwest	Rows run North-South
Slope:	Gentle & steep slope	Gentle slope
Aspect:	East facing	North facing
Soil:	Silty Clay Loan	Brown Clay Loam

Finished Wine Technical Specifications

Barrel Mix:	100% French Oak; 35% new French MT+, 65% seasoned French Oak.		
Clones:	75% 667, 20% 115, 5% 777	Bottled:	August, 2007
Alcohol:	13.9% by volume	Released:	February, 2008
TA:	6.7 grams/liter	Production:	495 cases (750ml x 12)
pH:	3.62	Price:	\$42.00/bottle
Other:	Four day cold soak, 20% stem retention, gravity racked two times, barrel aged for eleven months.		