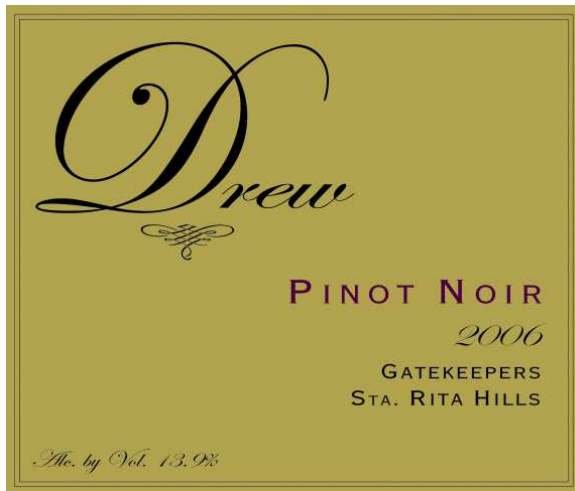




**2006 Gatekeepers – Pinot Noir
Sta. Rita Hills AVA**



This is a blend from two vineyards located on opposite ends of Santa Rita Hills Appellation (Rio Vista Vineyard at the East end and Ashley's Vineyard on the West end). The wine reveals aromas of Bing cherries, boysenberry, blackberry tea with hints of watermelon and floral spice notes with a wonderful integration of oak.

Philosophy: The beginning of this project came about while first imagining how to best represent the Pinot Noir variety in the Santa Rita Hills appellation and at the same time capturing a feel for a focus of not one, but perhaps two vineyards. After playing with the above vineyards in 2002 it was evident that blending more than two vineyards diminished the sense of

vineyard placement or vineyard *terroir*. So, in other words this project attempted to attain a sense of *terroir* in tandem with a specific appellation and a vineyard or 'vineyards' in this case. The discovery was that two known vineyards expressions could clearly be ascertained in a sensory evaluation while also having, the sum, and benefit with an elevated complexity which included additional nuances that was absent with just one vineyard component. Also, the complexity of the two vineyards was further enhanced by combining three clones from the vineyards with the French clone 777 leading the pack at 41%, 38% clone 115 and 21% clone 667.

It should be mentioned that the ability to maintain a restrained style in the Santa Rita Hills appellation is not always easy given the naturally low yields and a tendency for warm Santa Ana winds to blow offshore often times before Pinot Noir vineyards have fully achieved balanced maturity. This delicate variety perhaps expresses climatic differences more noticeably than others, such as Syrah. And hence a greater difference between the cooler West side of Santa Rita Hills (Ashley's vineyard) compared to a warmer Eastern side of Santa Rita Hills (Rio Vista vineyard).

The 2006 was a beautiful vintage with mild temperatures and balanced yields. This vintage expresses the delicate qualities of Pinot Noir very well with structure and finesse built in for a savory complement to fine cuisine. So, reaching for the opposite corner ends of SRH both North West (Ashley's Vineyard) and South East (Rio-Vista) with three clones and a synergistic ratio, ultimately, lends itself to an individual sense of place for both the above vineyards and the existing AVA, while having a style of complexity, varietal quality and rich finesse.

Cheers!

Drew Family Cellars ~ PO Box 313 ~ Elk CA 95432
(707) 877-1771 ~ info@drewwines.com
www.drewwines.com



**DREW - 2006 PINOT NOIR
GATEKEEPERS
Santa Rita Hills**

Vineyard Tech.'s – 82% Rio Vista Vineyard, 18% Ashley's Vineyard

Vineyard: Rio Vista (82%)
Variety: Pinot Noir
Harvest date: October 13, 2006
Tons/Acre: 2.8 T/A
Sugars: 24.5-26.0 degrees brix
Ph: 3.40
TA: 8.2 grams/liter
Clone: 115/667/777
Rootstock: 101-14
Spacing: 5 x 9 feet
Trellis: Vertical Shoot Position
Pruning: Spur prune
Orientation: North-South and East-W
Slope: gentle and steep slope
Aspect: North East Facing
Soil: Sandy Clay loam

Vineyard: Ashley's Vineyard (18%)
Variety: Pinot Noir
Harvest date: October 15, 2006
Tons/Acre: 1.0 T/A
Sugars: 24.8 + degrees brix
Ph: 3.27
TA: 8.4 grams/liter
Clone: 115
Rootstock: 1103p
Spacing: 5 x 9 feet
Trellis: Vertical Shoot Position
Pruning: Spur prune
Orientation: Rows run North-South
Slope: gentle slope
Aspect: West facing
Soil: Dark Sandy clay loam

Finished wine

Alcohol: 13.9% by vol.
TA: 6.3 grams/liter
Ph: 3.68
Oak: 100% French
30% New French Mt
70% Seasoned French Oak
Clones: 41%-777, 38%- 115, and 21% -667
Other: Four day cold soak, 20% stem inclusion, 18% Native fermentation, gravity racked two times and barrel aged for eleven months.

Date of bottling: August, 2007
Number of cases: 429 - 750ml/12
Release Date: October, 2007
Suggested Retail: \$40.00/ bottle

This is the 5th vintage for this cuvee. This '06 vintage is soft and round with plenty of elegance and charm. The dusty blue notes resonate along with spicy cherries, earth and feminine qualities that are exotic and sultry. The tannins are soft and welcoming. And the finish is a quality pleasure ride. Enjoy!
JD