



HARVEST REPORT 2006

THE 2006 VINTAGE: Good conditions for a great vintage

Above average rainfall during winter, with the last precipitation in mid-April characterized the rainfall of 2006. Bloom took place early May with cooler temperatures than average which set up a crop that was one-third smaller than in 2005. All conditions were good for a superb vintage. July was especially hot for 7 to 8 days with temperatures above 100° F in the Firepeak vineyard, which help vegetation to catch up. August and September had very cool temperatures generally in the high 70s to low 80s most of the time.

Cool nights in the low 50s contributed to keep high acidity and well-balanced pH. Every block was hand-harvested and fermented separately to ensure a tighter wine lot selection during blend time.

Pinot Noir:

The 2006 Pinot Noir vintage has an intense and rich red ruby color with luxuriant nose of red cherry, black cherry, exotic spices, clove and vanilla with hint of earthiness. The wine having a nice color and tannin structure and many berry fruit, the conditions are present for this blend to have the ability to develop complex flavors and soft tannins with four to five years of age.

Chardonnay :

The 2006 Chardonnay vintage has an intense light yellow straw color. The wine exhibits a bright array of citrus flavors at first, followed by intense flavors of ripe pears, apples and delicate scent of pineapple. The wine has a creamy texture coming from many months of delicate lees stirring in French oak barrels followed by a long rich and seamless finish. The conditions are present for this blend to have the ability to develop complex and smooth flavors with one to three years of age.

- Christian Roguenant, Winemaker,

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