

2005 *Grand Bouquet* — PINOT NOIR

TASTING NOTES: Cherry, plum, and cassis dominate the aroma and flavor of this True Sonoma Coast wine. Notes of crushed stone, earth, orange peel and flint follow. The Pommard selection provides an elegant & rich mouthfeel with fine tannins and lingering finish. Drink now or cellar for 2-5 years.

WINE FACTS:

Vineyards: This Sonoma Coast gem is a small blend from our distinctive and spectacular vineyard sources located along the extreme coastline of our appellation. The wine is a barrel selection of Pommard and Dijon 115 clones, from the far Coast.

- **Harvest:** October 1, 2005
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punchdowns (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 16-20 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel for a few months before bottling. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 100% French oak; 40% new.
Total time in barrel = 16 months.
- **Bottling:** January 2007
- **Final bottling technical information:**
 - pH: 3.58
 - TA: 0.59 g/100 ml
 - Alcohol: 14.2 %
- **Release date:** Spring 2007