

2005 PERENNIAL

TASTING NOTES: Fruit aromas such as red currant, cherry, raspberry, and plum are at the core of this wine. Hints of clove, mineral and perfume contribute to the most seamless Perennial to date. Mouth filling flavors of earth and plum, a smooth texture, followed by a well-balanced tannin and acidity profile. Delicious upon release.

WINE FACTS:

- **Vineyards:** Sourced from Sonoma Coast Vineyards including select lots from our estate vineyards high above the True Sonoma Coast.
- **Blend:** 85% Pinot Noir
13% Syrah
1% Pinot Meunier
1% Chardonnay
- **Harvest:** Early to mid September 2005.
- **Winemaking:** Fruit was rigorously hand sorted and fully de-stemmed 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 wet the caps of the fermentation and introduce air. Total skin contact ranged from 13-16 days with all fermentations being carefully basket pressed and put to barrel on light 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.
- **Cooperage and Aging:** 100% French oak; 35% new.
Time in barrel = 11 months.
- **Bottling:** August 2006
- **Final bottling technical information:**
 - pH: 3.59
 - TA: 0.559 g/100 ml
 - Alcohol: 14.1 %
- **Release date:** Spring 2007