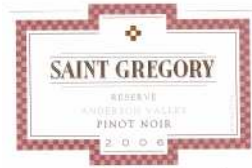


St. Gregory

2006 Anderson Valley Reserve Pinot Noir



- WINERY:** Greg is the grandson of an Italian immigrant grape grower and winemaker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varieties under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano label and Piedmontian wines under the Enotria label.
- DESCRIPTION:** Deep, dark garnet in color, this wine displays rich aromas and complex flavors of black cherry with hints of cola and smoky, toasty oak. Balanced acidity, full-rich tannins, and a rich velvety mouth feel lead into a finish which is smooth and lingering. The structure is reminiscent of a great French Burgundy. This Pinot Noir is perfect with roasted lamb with rosemary and garlic and grilled wild venison marinated in soy and ginger..
- SOURCE:** The grapes are from the two small vineyards located in the Anderson Valley that are managed by Steve Williams. Both vineyards are located in western end of the Anderson Valley or as the "bootlingers" call it "the deep end" or closest to the ocean. These vineyards receive all the benefits of its location: afternoon shade and cool breezes from mountain passes that lead from the Pacific.
- BLEND:** 100% Pinot Noir
- HARVEST:** It was a cool and long summer except for a heat spike that occurred in July. The grapes were hand-harvested on September 24, 2006 at 24.5 degrees brix
- COOPERAGE:** After crushing, 18% of the grapes were added whole-cluster to cold soak for 2 days before inoculation and fermentation. The must was punched down twice daily for 13 days to gently extract color, flavor and tannins. After a gentle pressing, the wine was racked into 30% new, heavily toasted, small Burgundy French oak barrels from the Vosges forest. Here the wine was aged on the secondary lees for 16 months and egg white fined.
- BOTTLED:** February 7, 2008
- PRODUCTION:** 601 cases
- ANALYSIS** Alcohol 14.5%, T.A. 65, pH 3.36, R.S. 0.4%

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