

Harrington

2006 Pinot Noir

Wild Horse Valley Vineyard - Napa



WINERY:	Starting in the early 1990's Bryan Harrington assisted winemakers in order to support his profession as an artist. In 2002, he decided that wine is an art and he purchased a winery and began making pinot noir with fruit from unique California vineyards. The Harrington Winery is in Berkeley and has been the home of several startup wineries in the past.
VINEYARD:	The Wild Horse Valley appellation is located directly east of and above the town of Napa, at an elevation of 1,400 feet. The higher elevation and cool Carneros fog funneled through during the summer months make the Wild Horse Valley an ideal location for pinot noir. Thin, well-drained mountain soils, 25-year-old vines and unusually long hang times contribute to the development of bright, complex flavors.
DESCRIPTION:	The 2006 Wild Horse posits a powerful nose of dried cranberry, chocolate, roasted nuts, moss and lifted evergreen enveloped in a warm, spiced-rum blanket. Round on the attack, with fresh but well integrated tannins, the wine moves into a mid-palate expressing the minerality of the rocky soils. Joining this mineral expression are fruit layers of raspberry and blueberry. These elements marry tightly and evolve into a dusty, wet slate finish.
PRODUCTION:	221 cases - 750 ml
FRUIT:	Wild Horse Valley Vineyard; Clones: Pommard, Martini, Swan and 115
HARVEST:	September 28, October 13 and 19, 2006 at 25.1 brix
COOPERAGE:	10 months in F. Frères, Billon, Mercurey, Remond, Rousseau, DJ barrels
ANALYSIS:	14.4% alcohol by volume; pH 3.59, TA 0.58 gm/100ml

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Richard and Laurie Corles 480.488.4794