

Harrington 2006 Pinot Noir

Wiley Vineyard - Anderson Valley



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:

A mere ten miles from the Pacific Ocean, the Wiley Vineyard is one of the westernmost Anderson Valley vineyards. This chilly area, known locally as the "Deep End", is often the last Pinot Noir vineyard harvested in the Anderson Valley. Surrounded by coastal redwood groves, and on a southwestern facing slope, these vines have had ample time to sink their roots deep into a soil of fractured sandstone and dense loam. Integral to this wine is the 25-year-old Pommard block, which separates this vineyard from many of those more recently planted, both in aromatic complexity and depth.

DESCRIPTION:

In the glass, the Wiley Pinot Noir displays a warm ruby red robe. Aromatically, the heady, deeper spectrum aromatics are evident: earth, figs, pine needles, hard candy, peat and forest floor. The attack is lush and round with a burst of figs, and baked cherry moving into a mid-palate of spice box, creme brulee and the darker fruits. Good intensity on the finish with some youthful, gently ruffled tannins.

PRODUCTION:

221 cases - 750 ml

FRUIT:

Vineyard, Clones: Pommard and 777, harvested on October 14, 2006 at 23.5 brix

COOPERAGE

10 months in F. Freres, Billon, Mercurey, Remond, Rousseau, DJ barrels 25% new

ANALYSIS

14.1% alcohol by volume; residual sugar 0.02%, pH 3.59, TA 0.51gm/100ml

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