

VILLA^{MT.} EDEN

2006 GRAND RESERVE PINOT NOIR BIEN NACIDO VINEYARD SANTA MARIA VALLEY

WINEMAKERS TASTING NOTES

“Aromas of bright cherry, pomegranate, and cola mingle with dried spice and earthy notes. Sweet cherry fruit and cranberry flavors are wrapped in a blanket of soft tannins with a lingering touch of sweet caramel.”

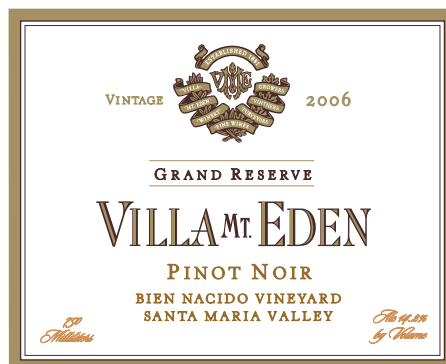
– Mike McGrath, Winemaker

VINEYARDS

- Santa Maria Valley is one of California’s coolest grape growing appellations with one of the longest growing seasons in the world. The well-drained, lean soils and cool Pacific Ocean breezes and fog that are funneled to the vineyards by transverse mountain ranges, make it one of America’s premier growing regions for Pinot Noir and Chardonnay.
- An unusually cool and wet spring caused a late start and finish to the growing season. Warm summer heat in July helped to accelerate vine growth and grape maturity but a cooling trend returned in August and throughout the harvest period resulting in long hang-times that allowed grapes to develop full flavors with well-balanced sugars and acids.

WINEMAKING

- Whole clusters of ripe hand-picked grapes are destemmed with minimal crushing to maximize fruit-forward intensity.
- 2-3 day “cold soaks” before initiating fermentation amplify lively fruit characteristics.
- Gentle “sprinkling” pumpovers and “rack and return” cap management regimes minimize tannin extraction.
- The wine was aged in equal parts new, one, and two-year-old French oak barrels for 16 months to provide an alluring smoky and caramel backdrop to the ripe red fruit characters.
- The wine was bottled unfiltered to retain delicate nuances in flavor and texture.



TECHNICAL DATA

<i>Total Acidity</i>	0.60g /100ml
<i>pH</i>	3.58
<i>Alcohol</i>	14.2%
<i>Blend</i>	100% Pinot Noir Bien Nacido Vineyards

FOOD PAIRINGS

- Niçoise Tuna Salad
- Grilled Salmon
- Rack of Lamb

