

THE ORIGINALS

BROUGHT TO YOU BY WINEMAKER
CHARLES SMITH

2006 PINOT NOIR

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2006 growing season in the Columbia Valley presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

TASTING NOTE

Smells like Pinot. Taste like Pinot. This must be Pinot. Yes! Yes! Yes! Complex. Velvety. Pinot!

BLEND

100% Pinot Noir

BOTTLING

PH 3.88
TA 0.53
Alc. 13.5%



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