



WEIBEL FAMILY 2006 PINOT NOIR

Mendocino County

HARVEST

A slow spring kicked off the 2006 growing season with late season rains slightly delaying bud break. Summer came quickly with record breaking temperatures in July. Pushed by the heat but tempered by Mendocino's coastal influence, the grapes ripened with exceptional flavors. Mendocino County has warm days like Napa Valley and Sonoma, but cooler nights which accentuates the delicate flavor nuances in our fruit as well as promoting a refreshing crispness.

TASTING NOTES

Weibel Family's H&W Estate Vineyards are located in Potter Valley in eastern Mendocino County. They are hillside vineyards with dense clay soil and a rocky substructure. The 12-year-old vines yield less than average tonnage, putting all their effort into intensely flavored berries that have unique characteristics. They are always hand-picked to ensure that quality remains intact from the vine to the cellar. Our 2006 Pinot Noir is aged for 18 months in a combination of 70% neutral and 30% new French oak barrels. With a rich hue of garnet, Our Weibel Family Pinot Noir exhibits a delicate nose of ripe strawberries and cherry vanilla. Medium-bodied, it has flavors of sweet baked cherries and wild raspberries, which are balanced by a smooth, long, pleasant finish.

Our Weibel Family Pinot Noir pairs well with grilled salmon, fillet mignon with sautéed chanterelles mushrooms, or Cornish game hens with a light cherry sauce.

TECHNICAL DATA

Alc. By Vol:	14.9%
Residual Sugar:	0.08 g/L
pH:	3.49
Total Acidity:	6.54 g/L

