



2005 PINOT NOIR VAN DER KAMP VINEYARD
Sonoma Mountain

The vineyard is located on Sonoma Mountain in Sonoma County, California at an altitude of approximately 1200', which makes for a long growing season. Martin, Dixie and Ulysses Van der Kamp are true stewards of the land. Ulysses says that it's easy to grow Pinot Noir, that is, if you're willing to work twelve hours every day. He and his father Martin continue to refine their artistry with leaf and canopy management to produce magnificent Pinot Noir.

CLONES: Heritage clones and Dijon 777
SOIL: Rocky, clay volcanic
YIELD: Low: 1 to 1½ tons per acre; cane pruned
CLIMATE: Warm sunny days, cool nights.

HARVEST DATE: October 13, 2005
BRIX: 25.3^o

WINEMAKING:

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ 30% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 6 days before the onset of fermentation
- ❖ Native yeast and native malolactic finishing in barrel
- ❖ Equal proportions of one-third new, once-filled and neutral French oak
- ❖ Aged on the fine lees for eleven months
- ❖ Bottled unfined and unfiltered on August 17, 2006

WINE PH: 3.63
TA: 6.2 grams/liter
ALCOHOL: 14.5%
PRODUCTION: 163 cases

TASTING NOTES: Ruby color; bouquet of spice, earthy, gamy, and red cherry aromas. Fruit-driven entry that opens into a silky-textured, balanced mid-palate and extraordinarily long finish. This wine will evolve in the glass. Very tightly wound. The mountain fruit bodes well for long aging.

CALIFORNIA SUGGESTED RETAIL: \$45/btl.

RELEASE DATE: Summer 2007