



2006 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'. Martin, Dixie and Ulysses Van der Kamp are true stewards of the land and have the oldest plantings of Pinot Noir in the County. 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 of leaf and canopy management to produce magnificent Pinot Noir.

CLONES: Heritage clones and Dijon 777

SOIL: Volcanic ash and Rhyolite soil

YIELD: Low: 1½ to 2 tons per acre; cane pruned

CLIMATE: Generally, warm sunny days and cool nights. However, 2006 had the greatest variety of weather we've seen in some time. It began with a *very* rainy spring, a summer notable for below-average temperatures with several heat spikes exceeding 100F, and rain during the first week of October! Big fun.

HARVEST DATE: October 23, 2006

BRIX: 25.2°

WINEMAKING:

- ❖ Grapes were hand-picked and sorted into ½ -ton macrobins
- ❖ Hand-sorted twice more at the winery, before and after crushing
- ❖ About 35% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 5 days before the onset of fermentation
- ❖ Native yeast and native Malolactic ferments went dry in barrels
- ❖ 27% new, 35% once-filled and the balance in neutral French cooperage from Damy, Remond, Sirugue, Francois Freres and Demptos
- ❖ Aged on the fine lees for ten and one-half months
- ❖ Bottled unfinned and unfiltered on August 19, 2007

WINE PH: 3.64

TA: 6.19 grams/liter

ALCOHOL: 14.2%

PRODUCTION: 135 cases

TASTING NOTES: Ruby color; pronounced spice bouquet with sour cherry/earth aromas. Fruit-driven entry that gives way to firm, acidic mid-palate and lengthy, balanced finish. This wine will evolve in your glass. Released after *21 months* of bottle age.

Vergari

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