



NOTRE VIN

2006 SONOMA COAST PINOT NOIR CLOS MADELEINE

Winemaker's tasting notes by May-Britt and Denis Malbec

The nose of this dark ruby colored wine is what we look forward to in a Pinot Noir; a mélange of black cherry, dark raspberry and strawberry flavors with prominent mineral notes and subtle floral notes of violets, intermixed with flavors of cherry pits. The oak is delicate with spice box, cedar, hints of camphor as well as espresso roast. This enticing bouquet also exhibits spicy notes with nutmeg and pepper, (as well as pomegranate and assorted black fruits.) The wine shows that noble sweetness of refined tannins, great richness, full-bodied depth and stunning purity as well as elegance. The finish shows attractive length with nice acidity and good balance.

Grape source

Made in the traditional Burgundian way, our 2006 Pinot Noir is made from the Terra de Promissio Vineyard, in the heart of the Petaluma gap. Handpicked on September 22 and gently taken to the winery in our small picking lugs.

Vinification

Hand-harvested, hand-sorted on our state-of-the-art sorting tables, pre- and post de-stemming prior to a six day cold-soak at 40°F, the fermentation of the pure whole berries took place for 12 days in a small open-top fermenter, perfectly temperature controlled, with punch-down twice a day based on tasting. After the alcoholic fermentation, the wine was barreled in 100% French oak barrels. We stir our Sonoma Coast Pinot Noir regularly during two months. Malolactic fermentation took place in barrels. Topping and racking the barrels and regular tastings has been our duty until the bottling in May 2008. We did not fine nor filter the wine prior to bottling in order to keep its incredible expression.

Wine and food pairing

Pinot Noir is generally a wine that goes well with any meat simply grilled or roasted but also with more traditional recipes like Boeuf Bourguignon or Coq au Vin. We also particularly recommend our 2006 Pinot Noir with soft cheese. This wine would be a perfect complement of any autumn seasonal ingredients. Please experiment and try the Pinot Noir with your favorite dish and let us know your comments...

Technical notes

100% Sonoma Coast

100% Pinot Noir

Harvested on: September 22, 2006

Ageing: 20 months in 100% new French oak barrels

Alcohol: 14.2%

TA: 0.53

pH: 3.7

Production: 50 cases

