

# FLOWERS

*Vineyard & Winery*

## 2006 *Andreen-Gale* PINOT NOIR

**TASTING NOTES:** Dark ruby color. Aromas and flavors of raspberry, cherry and red plum with hints of mineral, dried herbs and orange blossom. Rich & well balanced in the mouth. Ample, elegant structure and lively acidity. Long supple tannins. Drink over the next 3 years.

### **WINE FACTS:**

**Vineyards:** Fruit sourced from our estate vineyards in the coolest regions of the Sonoma Coast appellation, including *Camp Meeting Ridge*, *Frances Thompson* and *Sea View Ridge*. As we continue to tighten the focus of terroir, this sixth release of *Andreen-Gale* expresses our vision of the Sonoma Coast more than ever. This vintage, 100% of the fruit was sourced from our estate vineyards. Our mothers would be proud.

- **Harvest:** Early to mid September 2006.
- **Winemaking:** All fruit rigorously hand sorted and fully destemmed with no crushing. Pre-fermentation “cold soak” 4-5 days depending on lot. Full native yeast primary fermentation. Punchdown frequency depending on tannin structure of the given clone and the dynamics of fermentation. Total skin contact ranged from 16-22 days depending on extraction and balance. All ferments gently basket pressed and put to barrel on full fermentation lees for ML. Minimal racking with only one *assemblage* (retaining “light lees”) in early Spring allowing the blend to “marry” in barrel prior to bottling.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak  
Total Time in barrel: 17 months
- **Bottling:** February 2008; 3444 cases produced.
- **Final bottling technical information:**
  - pH: 3.44
  - TA: 0.61g/100mL
  - 14.1% alcohol
- **Release date:** Fall 2008