

FLOWERS

Vineyard & Winery

2006 *MOON Select* PINOT NOIR

TASTING NOTES: Deep garnet color. Cherry, violet, & pie spice aromas. Flavors of cherry, blackberry and raspberry with layers of clove, mineral & orange blossom. Rich and elegant. Firm structure with smooth tannins and crisp acidity. Drink over the next 5 years.

WINE FACTS:

- **Vineyards:** A barrel selection of our favorite blocks at *Camp Meeting Ridge, Frances Thompson* and *Sea View Ridge* Vineyards. The clone selection includes a majority of the 2A, Pommard, Swan, Calera, and Dijon 777. The soils are uplifted marine sedimentary sandstone and volcanic rock at an elevation of 1200–1800 feet above sea level. *MOON* is the ultimate expression of the vintage from our Estate Vineyards.
- **Harvest:** Mid September 2006
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punchdowns (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 11-18 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak
Total time in barrel: 15 months
- **Bottling:** February 2008; 262 cases produced.
- **Final bottling technical information:**
 - pH: 3.47
 - TA: 0.61g/100 ml
 - Alcohol: 14.1 %
- **Release date:** Fall 2008