



2006 PINOT NOIR – FIDDLESTIX VINEYARD



GRAPE VARIETY: 100% Pinot Noir
VINEYARD: Fiddlestix Vineyard,
Sta. Rita Hills, Santa Barbara County
BOTTLING DATE: January 22, 2008
ALCOHOL: 14.9%
TOTAL ACID: 0.60 g/100ml
PH: 3.52
PRODUCTION: 151 cases
RELEASE DATE: May 15, 2008
RETAIL PRICE: \$45

WINEMAKING

- Fermented whole-berry (approximately 5% whole cluster) in open-top bins using slow-fermenting yeast strain
- Pressed just prior to dryness, settled overnight, and racked directly to barrel; malolactic fermentation completed in barrel
- Aged 15 months in 100% French oak barrels, approximately 65% new
- Bottled unfinned and unfiltered

NOTES

This second vintage of Anglim Fiddlestix Pinot Noir is made on a base of the Pommard clone, with a small amount of Dijon clones 115, 113, and 667. The wine is richer and fuller than its predecessor, but still retains its trademark elegance, showing concentrated notes of black cherry and black raspberry, a hint of violets, and a nice dollop of earth. A meaty wine, delicious now but worthy of aging.

Drink now through 2018.