

# SPOT ON CELLARS

## 2006 PINOT NOIR SONOMA COAST

SPOT ON CELLARS  
936-B 7<sup>TH</sup> STREET  
NOVATO, CA 94945  
SPOT-ONCELLARS.COM

### WINE NICKNAME

“SANS NOM”

### TERROIR

COUNTY: SONOMA.

APPELLATION: SONOMA COAST.

VINEYARD: UNDISCLOSED.

**SITE SPECIFICS:** THIS 2½ ACRE VINEYARD SITS WITHIN TEN MILES OF THE PACIFIC OCEAN AND IS MOSTLY ORIENTED IN A SOUTH-SOUTH WEST DIRECTION. THE SOILS RANGE FROM ROLLING HILL WITH SANDY GOLD RIDGE TO 10% SLOPE WITH LITTLE TOP SOIL ON TOP OF FRACTURED ROCK. THE VINES CONSIST OF TWO CLONES (70% SWAN SELECTION AND 30% CLONE 115).

### COLOR AND AROMA

THE COLOR IS A LIGHT CHERRY RED. AROMATICS INCLUDE BLACK CHERRIES, STRAWBERRIES, BAKING SPICE AND RHUBARB.

### FLAVOR PROFILE

RED AND BLACK CHERRIES AND STRAWBERRIES WITH FIRM ACIDITY LEADING TO A LONG AND LASTING FINISH.

### TECHNIQUE

ON SEPTEMBER 26<sup>TH</sup> THE GRAPES WERE HARVESTED INTO ½ TON BINS AND DELIVERED TO THE WINERY WITH THE FRUIT TEMPERATURE STILL BELOW 55°F. THE GRAPES WERE HAND SORTED AND THEN DESTEMMED BACK INTO ½ TON BINS FOR FERMENTATION. APPROXIMATELY 12% OF THE FRUIT WAS LEFT AS WHOLE CLUSTER TO ADD COMPLEXITY AND STRUCTURE TO THE FINAL WINE. THE BINS WERE PUNCHED DOWN TWICE A DAY BY HAND TO ENSURE A MODERATE LEVEL OF EXTRACTION AND TO AVOID HARSH TANNINS AND BITTERNESS. AFTER A SEVEN DAY COLD SOAK THE NATURAL FERMENTATION PROCEEDED RAPIDLY WITH A PEAK TEMPERATURE OF 86°F AND WAS COMPLETE AFTER 15 DAYS. THE WINE WAS THEN PRESSED OFF OF THE SKINS INTO NEUTRAL FRENCH OAK BARRELS, (30% NEW). AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT UNFILTERED AND UNFINED.

### GEEK INFO

pH: 3.35 / TA: 0.57 g/L / BRIX: 24.6 / RESIDUAL SUGAR: 0.00% / ALCOHOL: 14.4%

235 CASES PRODUCED

