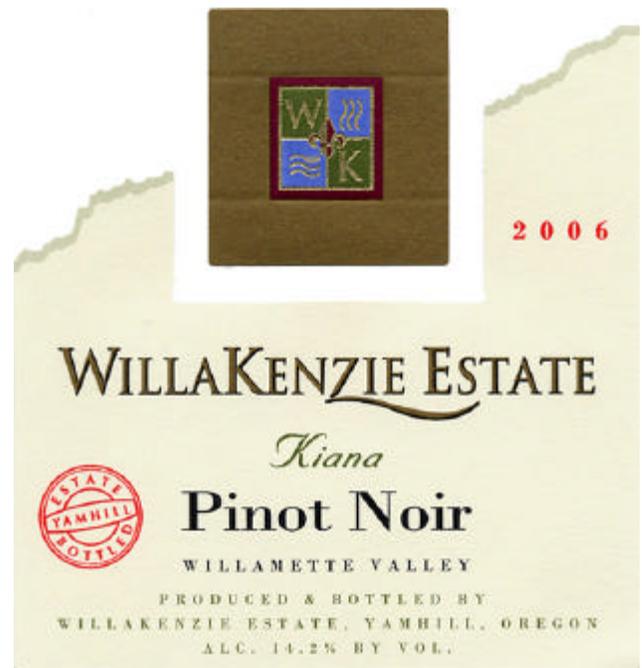


# 2006 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Production: 804 Cases (1604 6-Packs)  
Released: March 2009  
Retail: \$45.00



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## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain)), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varieties. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

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## VINEYARDS

The vineyard is named after Ronni and Bernard’s granddaughter Kiana, which is Hawaiian for goddess. The vines were planted in 1996 and 1997 using new Dijon clonal material Pinot Noir 777 and 114. Two different rootstocks were used according to the structure of the soil. The young vines were drip irrigated regularly for the first two years, then sparingly thereafter. The berries produced are characteristic of the new Dijon clones, tending to be smaller with a higher skin to juice ratio, which results in more intense flavors in the wine.

*Yield: 2.8 tons/acre*

*Brix: 24.9*

*pH: 3.55*

*TA:6.3*

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## WINEMAKING

In our gravity-fed winery, this 2006 Pinot Noir was handcrafted to achieve a fully extracted and complex style. During this process, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 21 days of skin contact and daily punchdowns by ‘Bigfoot’, our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 5 months. The wine spent a total of 14 months in 40% new French oak from a selection of coopers. The wine was bottled unfiltered and unfinned.

*Alcohol: 14.2%*

*pH: 3.75*

*TA: 5.3*

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## TASTING PANEL COMMENTS

Pleasing aromas of raspberry, cherry, and red currant are followed by hints of violets, lavender, and a trace of mint. In the mouth, red fruit flavors and floral tones follow the aromas, balanced by bright acidity and fine-grained tannins to create an elegant and refined palate impression. This medium-bodied wine will improve in the cellar for 1 to 2 years and age well for 8 to 10 years from its release date. Enjoy with roasted pork loin and fruit compote, duck with cherries, grilled salmon with a boysenberry sauce, pasta primavera, or simply sip it as an aperitif.