

AMICI

2006 Pinot Noir, Mendocino

This world class Pinot Noir marks the fourth release of this varietal for Amici Cellars. The fruit was sourced from a hidden jewel of a vineyard, located in the coastal mountain range high above the town of Mendocino. The wine is a blend of 64% Pommard clone, 30% Dijon #115 clone and 6% Dijon #777 clone. The #777 clone came from a small vineyard in Philo – a small inland town in the Mendocino (Anderson Valley) appellation. The #777 clone added color and body to the finished wine, which features cranberry, plum, spice and forest floor aromatics. The flavors are very concentrated and complex, with a faint hint of pepper. The 2006 Amici Pinot Noir drinks beautifully now, but will age for 5-7 years.

First Release: 2002 vintage

Appellation: Mendocino

Varietal: 100% Pinot Noir

Fermentation: Small lot fermentation/hand-punched six times daily.

Aging: 20 months in 50% new, French oak barrels

Harvest Dates: Oct. 12-17, 2006

Release Date: January 2009

pH: 3.60

TA: .68

Alcohol: 14.2%

Cases Produced: 950 (12x 750 ml) cases

Suggested retail: \$42.00/750ml