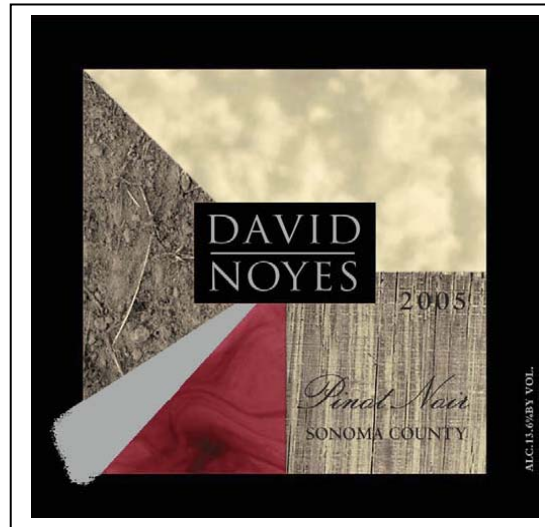


*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2005
Appellation: Sonoma
County
Varietal: 100% Pinot
Noir
Alcohol: 13.7%
Aging: French &
Hungarian Oak
Bottled: August 2006
Released: November
2006



Food Pairing:
Salmon, duck, a
simple roast chicken,
or a thin crust pizza
Magharita.

Longevity: 5 to 7
Years

Production: 550 Cases

At David Noyes Wines, a family owned and operated wine business, proprietor David Noyes takes pride in his poetic and hands on approach to winemaking. David sources fruit from both small and large Sonoma growers, carefully selecting sites that offer unique and individual expressions of a varietal's character. The 2005 Sonoma pinot originated from 3 vineyards; Dutton Ranches in Green Valley (a sub-appellation of Russian River), older vines from Farina Vineyard, on the Northern slope of Sonoma Mountain, and the cooler Crane Vineyard, located at the base of Crane Canyon.

Our 2005 Sonoma Pinot Noir was hand crafted using traditional winemaking techniques, to ensure the highest quality, with pronounced pinot noir characteristics. Daily vineyard visits and on-time harvesting allowed us to harvest the pinot fruit at peak maturity. To ensure good extraction, the grapes were punched down manually in small lots of 3.5-ton open top fermentors, as often as every 2 hours during the peak of fermentation. Native and selected yeasts, frequent punch-downs during the crucial 48 hours of peak fermentation, and aging on the yeast lees give this wine the signature balance, roundness and depth of fine pinot noir.

In the glass the wine opens with generous amounts of bright berry fruit, cinnamon, and toast. A creamy texture fills the mouth, with flavors of candied raspberry and pomegranate, culminating in a dry, oak influenced finish.

An expression of David Noyes' philosophy of winemaking, the fruit is handled minimally and with great care to exemplify the lovely complexity, depth and mystery of the pinot noir varietal.