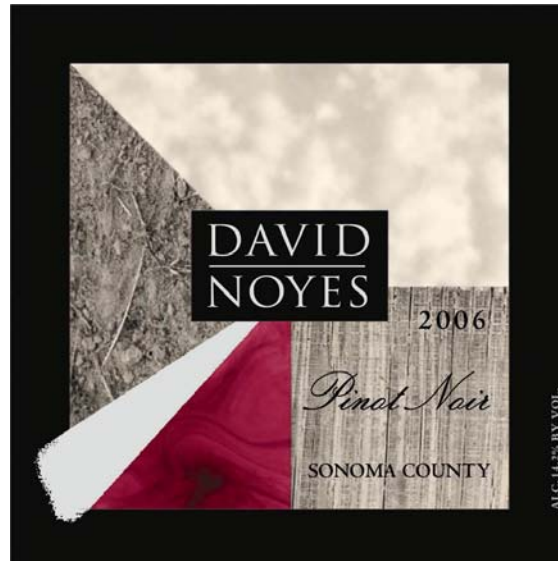


*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2006
Appellation: Sonoma
County
Varietal: 100% Pinot
Noir
Alcohol: 14.2%
Aging: French &
Hungarian Oak
Bottled: August 2007
Released: November
2007



Food Pairing:
Poultry sautéed with
chanterelles and
onions; or try it with
a duck breast pizza!

Longevity: 2 to 5
Years

*Wine's soul lives in time
bears the mark of soil and climate*

Production: 1500 Cases

Bottled Ecstasy!

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 fruit character. For the 2006 Sonoma Pinot Noir Dutton Ranches supplied about 40% of the fruit, the Crane Vineyard about 20%; the balance originated from 3 small vineyards located in the Sonoma Valley, Sonoma Mountain and Bennett Valley appellations.

The 2006 Sonoma Pinot Noir was hand crafted, using traditional winemaking techniques to ensure the highest quality and 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 to 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.

“Subtle, complex and rich, this delightful wine opens with aromas of ripe black cherry preserves, underscored by a touch of cinnamon and clove. On the palate the initial impressions of ripe fruit and spice expand, supported by flavor and aromas of wild forest mushrooms; the wine finishes with a touch of toasted oak and pepper. Enjoyable now, the wine’s structure and lineage promise interesting development for the next 2 to 5 years.”