



Wedell  
CELLARS

## *2006 Wedell Cellars "Hillside Vineyard" Pinot Noir*

IN 1995 WE PLANTED A SMALL STEEP NORTH FACING HILLSIDE VINEYARD IN THE SOUTHEASTERN END OF EDNA VALLEY WITH A FIELD MIX OF THREE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 115, 667 & 777) ON LOW VIGOR ROOTSTOCK (ROOTSTOCK 420A). WHILE TO OUR KNOWLEDGE, NOBODY ELSE HAD TRIED THIS APPROACH WITH PINOT NOIR, WE BELIEVED THAT BY DOING THESE THINGS WE COULD DELAY BUD BREAK, INCREASE HANG TIME AND ACIDITY WHILE KEEPING THE VINEYARD'S YIELD EXCEPTIONALLY LOW AND COULD POTENTIALLY PRODUCE AN EXCEPTIONAL PINOT NOIR. AFTER FIVE YEARS OF INTENSE FARMING OUR HILLSIDE VINEYARD FINALLY BEGAN PRODUCING A SMALL CROP.

OUR FOUR-ACRE HILLSIDE VINEYARD IS PLANTED AT A DENSITY OF ALMOST 2000 VINES PER ACRE, YET THE YIELD IN 2006 WAS LESS THAN 2.5 TONS (UNDER ONE POUND PER VINE). THE ALREADY LOW VIGOR VINES ARE CROP THINNED TO ONE CLUSTER PER SHOOT AND NO MORE THAN FOUR SHOOTS PER VINE, THE AVERAGE CLUSTER BEING LESS THAN THREE OUNCES! THE 2006 VINTAGE WAS THE THIRD YEAR OF A SEVERE DROUGHT AND A REMARKABLY COOL GROWING SEASON. THE VINES STRUGGLED TO SET AND RIPEN AND AS A RESULT THE GRAPES REMAINED ON THE VINES UNTIL MID OCTOBER, THE LATEST PINOT NOIR HARVEST WE'VE HAD TO DATE. THE GRAPES AFTER BEING SELECTIVELY HAND HARVESTED WERE DESTEMMED FOLLOWED BY AN INTENSE HAND SORT THAT REMOVED ALL STEMS, LEAVES AND SHOT BERRIES. THEN THE FREE RUN JUICE WAS THEN PUMPED OFF AND DISCARDED (SAIGNEE). THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND FINALLY SPENT TEN DAYS AT REDUCED TEMPERATURES FERMENTING ON THEIR SKINS DURING WHICH THE JUICE WAS GENTLY PUMPED OVER. FINALLY ONLY THE FREE RUN JUICE WAS PLACED IN THREE NEW FRENCH OAK BARRELS AND ONE USED FRENCH OAK BARREL TO COMPLETE MALOLACTIC FERMENTATION AND AGE SUR LIES FOR NINETEEN MONTHS. THE WINE WAS NEVER RACKED, IT WAS GRAVITY BOTTLED OFF ITS LEES, UNFINED AND UNFILTERED ON APRIL 21, 2008.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY AND RASPBERRY ARE ONLY A HINT OF WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICH MID PALATE AND COMPLEX FINISH ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT WHILE OUR 2006 HILLSIDE VINEYARD PINOT NOIR IS ENJOYABLE NOW IT HAS THE PROPER BALANCE TO BENEFIT AND IMPROVE WITH MORE BOTTLE AGE FOR YEARS TO COME.

*Maurice & Susie Wedell*

**HARVEST DATES**

**BRIX**

**ACID**

**BARRELS**

**BOTTLED**

**ALCOHOL**

**PRODUCTION**

TECHNICAL NOTES

OCTOBER 11-17, 2006

25.5°

3.30 PH, 7.35TA

TARANSAUD - CENTER OF FRANCE  
FRANÇOIS FRÈRES - ALLIER  
ERMITAGE - LES BERTRANGES

APRIL 21, 2008

14.5%

750ML: 1116 BOTTLES (186 SIX PACK CASES)

1.5 LITER: 45 BOTTLES

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