



**2006 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – GOWAN CREEK VINEYARD**

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end". Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

IN THE VINEYARD

In 2006 the weather cooperated—in fact, it was ideal. Temperatures remained mild, allowing us to handpick each block based on ripeness and flavors, and extending the harvest over seven weeks, commencing at Confluence Vineyard on September 7 and culminating with The Narrows Vineyard on October 28. Winemaker Zach Rasmuson describes the fruit quality from the 2006 vintage as impressive: "the wines are full, well-extracted, and tasty."

COMMENTS FROM THE WINEMAKER

Gowan Creek is the home to our new winery and offers a perfect mid-valley winegrowing location that combines warmer Anderson Valley elements with coastal fog and cooling influences from the northern end of the valley. As a result, this wine is a classic expression of Pinot Noir, with signature aromatics, lush extraction and rich texture. The nose displays the wild blueberry and blackberry layers that have come to define Gowan Creek, supported by notes of loganberry, char, black pepper and dried meats. On the palate, the attack is immense, the tannins long and the acidity persistent, all combining to create a wine with sumptuous, dark-fruit-driven complexity.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 10 – October 28, 2006

Average Sugar at Harvest: 27.0° Brix

1 Vineyard Harvested

COOPERAGE

77% New, 23% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.54 g/100 ml titratable acidity

pH: 3.59

Bottled: March 2008

Released: March 2009