

# SWEET SPOT

## Sweet Spot 2006 Sonoma Coast Pinot Noir

**Vintage:** 2006

**Appellation:** Sonoma Coast, California

**Varietal Composition:**  
100% Pinot Noir

### Geek Box

**SOILS:** Souther-Laughlin, silty clay with gravelly loam

**ELEVATION:** 800 ft

**HARVEST DATE:** September 28, 2006

**Brix:** 25.5 degrees

**pH:** 3.54

**TITRATABLE ACIDITY:** .518 g/100ml

**STEM RETENTION:** 10%

**ALCOHOL:** 14.8% by vol.

**COOPERAGE:** 2005 Sirugue French Oak, 3 year seasoned, Allier TG P+

**COLD SOAK:** 4 days

**TIME IN BARREL:** 11 months

**Vineyard Source(s):** McDougall Ranch: From the True Sonoma Coast, this small, low yielding 7-acre vineyard is located on a steep south facing slope, high above the Pacific Ocean. This area is known as the "golden triangle" of the Sonoma Coast and is a magical place for growing high quality Pinot Noir.

**Vinification:** Harvested on September 28, 2006, this 100% Dijon 114 clone Pinot Noir was handcrafted by artisan winemaker, Jason Drew with a classic minimalist approach of 4 day cold soak, 10% stem retention during fermentation for added structure and complexity, and 11 months aging in experienced French oak barrels. Bottled in August of 2007.

**Tasting Notes:** Gorgeous aromas of dark cherries and ripe raspberry intermingled with delicate hints of brown spice and earth. The palate is mouthwatering and full with amazing texture and explosions of red to dark red fruits. Silky tannins create balance with the vibrant fruit and earthy components of a woody singsong persist through a long finish.

**Produced and Vinted by Local Wine Company—Made in America**

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