



2006 Pinot Noir Santa Barbara County

Cases Produced: 556

Harvest Date: 9/19/2006

Numbers @ Harvest: Brix 22.7

Wine Numbers: 13.6% Alc. 3.62 pH No R.S.

I am happy to say that the Santa Barbara County Pinot Noir is becoming my flagship wine. It is my “working girl”. The wine is beautiful, easy to drink and retails at a price that lets one enjoy it often. It is a blend of a few different Pinot Noir vineyards. Yum-Yum! I gently crushed (100% destemmed) into 4’ by 4’ by 4’ open top fermenter bins, avoiding the harsh wood tannins from stems. The juice was fermented with Aussmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The wine spent about 11 months in Francois Frere French oak barrels. I used about 35% new wood to obtain a trace taste of smoke without overshadowing the fruit. The wine is unfinned and gently filtered for clarity. It will naturally throw some sediment over time. This wine, like all of my wines, is very low in free sulfites, because I am allergic to sulfites.

This wine is an extremely fun project for me. I get to play with and blend different vineyards which have wonderful smells and exotic new tastes. The fermenting grapes reminded me of fresh crunchy red fruit tied in with earth and spice overtones. It shows a bit more oak than my other wines, which I know will please many of you out there. The mouth feel is so gentle and smooth that one has to be careful not to drink the bottle too fast! This year’s vintage is very supple and lush right from the start. Every vintage is different. The 2005 was a super soft vintage while the 2006 may be just a bit more full and complex. The wine goes with almost anything. I like to open a bottle when I get home from work and have a glass while I am returning phone calls then I let the lingering tastes guide me through dinner making decisions. The depth and richness of chocolate and violets with cherry overtones matches beautifully with grilled pork or any vegetable medley you can come up with.

Back Label: Lane Tanner has been handcrafting elegant red wines since 1984. You can reach her through her website @ www.lanetanner.com Laugh more-Flirt often