• P I N O T   N O I R

" *T R O I S   F I L L E S* "

• H I G H L I G H T S •

• Unique "assemblage" of multiple clones, three chilly west Marin sites and traditional Burgundian winemaking practices is different from "single vineyard" practices commonly found in New World Pinot Noir

• Pey-Marin Vineyard is an eighteen year-old, organically-farmed, eight acre site eight miles from Pacific Ocean

• Style emphasizes varietal purity and earthy, forest floor notes with modest use of new French oak in a moderate alcohol, completely "dry-style"

V I N T A G E   2 0 0 6 •

The 2006 growing season was one of the wettest on record, with almost biblical flooding sweeping through Marin County so the resultant heavy vegetative growth required aggressive shoot, leaf & cluster thinning to keep our vines open and in dappled sunlight. Dry, warm summer days and chilly nights led to hand harvesting a modest crop of tasty Pinot clusters on September 22 and October 20. Consistent with prior vintages, flavors developed beautifully at relatively low Brix levels, so final alcohol came in at a modest 14 %.

• V I N E Y A R D S •

Our "T*rois Filles*" Pinot Noir comes from three vineyards (ours is eighteen, the others twelve & seven years old) located less than eight miles from the frigid Pacific Ocean in west Marin County. Our vines are heavily influenced by its considerable climatic prowess. Surprisingly, bud break is earlier than neighboring regions, but as the season progresses, our cold weather pushes flowering and harvest beyond other so-called "cool-climate" regions. The net result is a very long & moderate growing season that delivers superb flavor and bright acidity - at lower alcohols. Vineyard terrain is characterized by undulating hills which offer a plethora of microclimates well-suited to this finicky varietal. Soil profile is well-draining, decomposed marine sedimentary material (sandstone) which is moderately fertile. We farm these sites incorporating sustainable & organic viticultural practices and our trademark tiny clusters and berries have a broad aromatic spectrum and subtle texture. Our frigid vineyard sites give us naturally high acidity, the hallmark of the great Pinot Noirs of Burgundy.

Regional Composition: Marin County – 100%   *Varietal Composition*:   100% Pinot Noir (Dijon Clones 115, Pommard, 667 & 777)

• F E R M E N T A T I O N   A N D   M A T U R A T I O N •

Our *modus operandi* calls for very gentle handling from vineyard to bottle. Clusters were hand-harvested, hand-sorted, destemmed & crushed (with 15% whole berry) and then "cold soaked" for 2 days in small, open-top temperature-controlled fermenters. On Day 3 we allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 1-2 punch-downs per day helped build structure and texture. There were no pump-overs and no acid adjustments - none were needed. On Day 9 we gently pressed our still-fermenting juice into our small French oak barriques where it slowly completed fermenting. Our barrel cooperage is the very best, air-dried for three years, medium toast with toasted heads, thirty-five percent new and handcrafted by the fabled French cooperages of *Cadus* & *Remond*. Fourteen months in barrel with zero racking, zero fining and extensive "*sur lie*" stirring contributed exotic spiciness and wonderful mouth-feel. We bottled in January 2008. We call this special wine "*Trois Filles*" (Three Daughters) as a loving gesture to our three young daughters – (they get a real kick out of the label).

pH: 3.51   *TA*: 0.62 g/100mL   *Alcohol*: 14%   *RS: Dry*   *Total Production*: 15 barrels (384 cases)   *Retail Price: $42*

"Our aim is to showcase our Marin County vineyards soils and uniquely cool climate attributes by crafting small lots of Pinot Noir which display exemplary varietal integrity, balance over sheer power and a proclivity to improve in cellar."

Jonathan & Susan Pey
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