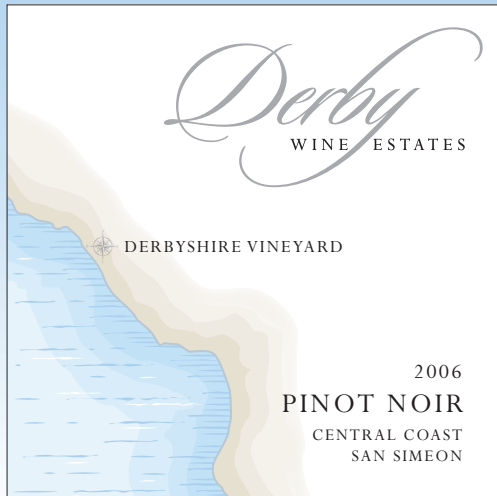


2006 PINOT NOIR

DERBYSHIRE VINEYARD



“YOUNG, FRESH AND VIBRANT,
WITH WILD CHERRY
& EARTHY RHUBARB FRUIT THAT’S
BEAUTIFULLY FOCUSED.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

The 2006 Pinot Noir comes from Derbyshire Vineyard & is located just 2 km from the ocean, bordering the Hearst Ranch. This wine is 100% Pinot Noir from Dijon clones 115, 667, and 777. The grapes were destemmed in a Delta E2 and the whole berries were allowed to cold soak for 3 days prior to inoculating with Assmanshausen yeast. Punched down three times daily. Barrel aged for 18-20 months in 50% new French oak.

The soils at Derbyshire Vineyard are primarily of the San Simeon series. The soil is a moderately deep, moderately well drained soil that formed in residual material weathered from sandstone. The surface layer is grayish brown sandy loam about 24 inches thick. The subsoil is brown mottled clay to a depth of about 34 inches. This is directly underlain by soft sandstone. The profile is medium acid in the surface and becomes very strongly acid in the subsoil.

Young, fresh and vibrant, with wild cherry & earthy rhubarb fruit that’s beautifully focused. Complex, with a mix of hazelnut, sage and crimini mushrooms that are supported by firm tannins. Ends with a long, sleek, polished finish. Gains richness and complexity with every sip.

VINEYARD

Location: San Simeon

Soil: Sandstone over sandy loam, clay & soft sandstone

Year planted: 1998

Block: Cambria 1 & 3, San Simeon 1 & 2

Clone/Rootstock: 115, 667, 777/101-14

WINEMAKING

Harvest date: 10/25/06

Varietal(s): 100% Pinot Noir

Oak: French oak, 50% new

Fining: None

Filtration: None

ANALYSIS

pH: 3.75

TA: 7.90 g/L

Alcohol: 14.8%

Aged: 20 months

Cases produced: 235