



Soléna

2006 PINOT NOIR

Domaine Danielle Laurent

VINEYARDS

Harvest Date
September 19, 2006

Yield Brix
2.25 tons/acre 23.3°

THE WINE

Varietal
100% Pinot Noir

AVA
Yamhill-Carlton District

Alcohol pH
14.3% 3.79

Production
573 cases

Release Date
August 2008

Winemaker
Laurent Montalieu

TASTING NOTES

The wine displays aromatics of clove and flint that lead to a palate of concentrated dark cherry and blueberry compote. A hint of barrel toast flows seamlessly into the long soft finish. An elegant vineyard selection that has enough structure and concentration to age to perfection. This wine would benefit from eight to ten years of cellar aging.

THE VINTAGE

The 2006 growing season will be remembered by most viticulturalists as one of the best vintages in terms of minimal disease pressure and overall crop quality. Favorable weather at bloom in April resulted in a generous crop set, and crop thinning was done throughout each of our vineyard sites to improve overall quality in the grapes. Limited precipitation resulted in no disease pressure throughout Oregon. As harvest approached, winemakers were blessed with fully ripened and mature fruit. In 2006, Oregon winemakers were blessed with the rare combination of robust yields and exceptional quality.

THE VINEYARD

This is the third vintage from our estate and displays the hard work and dedication we have put forth in the vineyard. As the vines get older the wines seem to become more complex and inviting. We can see the benefits that biodynamic farming are having in our vineyards. Our 80-acre estate vineyard is located in the Yamhill-Carlton District of Oregon, adjacent to Shea Vineyard. Willakenzie, the predominant soil type, is best known for its excellent drainage. The clones planted on our estate include Pommard, and Dijon clones 115, 667, 777, and 828. The Burgundian clones produce an intricate array of flavors from which we create our estate blend. The blocks were closely monitored as harvest approached, and the picking date was chosen based on the flavors and harvested by hand.

VINIFICATION

All grapes were hand picked and hand sorted to ensure the highest quality fruit. Stems were removed from a high percentage of the clusters with the gentle "fingers" of the EuroPress Destemmer. The fruit underwent a 6-day cold soak prior to fermentation for a total of 25 days of skin contact. The wine was fermented in small lots in special rotary barrels allowing us to gently extract color and tannins by turning the barrels for the method of "punch down." The wine is fermented in small lots allowing us careful control over the final blend. Gravity flow techniques were used throughout the winemaking process. 100% malolactic fermentation occurred over a 7 month period. The wine was aged for 11 months in French oak (52% new) barrels from a variety of coopers. The wine was bottled unfiltered and unfined.