



## **W. H. SMITH WINES 2005 SONOMA COAST PINOT NOIR**

### **The Vineyards:**

The 2005 Sonoma Coast Pinot Noir is a cuvee of various vineyard sources that we feel define the flavor profile of coastal fruit. Flocchini Vineyard with 4 different Pinot Noir clones: La Tache, Swan, 777 and Pommard. Ben Hurst's Twin Hill Ranch, Umino Vineyard and the Hellenthal Vineyard are some of the predominate vineyards that play a part in the Sonoma Coast blend. All of these Sonoma Coast Appellation vineyards are farmed to low yields with concentration of flavor in mind, and each brings unique qualities to the finished wine.

### **The Wine:**

Sonoma Coast Pinot Noir fruit bursts forward with strawberry, cherry cola and pomegranate flavors that share elegance and spice with the richness of cinnamon and smoke. Still youthful, this Pinot Noir will age to a seamless balance of spice and cherry and violets. Truly a snapshot of the Sonoma Coast region in a bottle.

### **Food Pairing:**

Grilled fleshy fish; salmon, swordfish and monkfish are good matches or just pair it with a hearty bowl of cream of mushroom soup.

### **Technical Information:**

<b>Appellation:</b>	Sonoma Coast
<b>Composition:</b>	100% Pinot Noir Clones 777, 667, La Tache, Swan and Pommard
<b>Fermentation:</b>	Cold soaked for 7-12 days/fermented on skins/natural yeasts
<b>Aging:</b>	9 months in used French oak
<b>Alcohol:</b>	13.9%
<b>Age of Vines:</b>	5-20 years
<b>Harvested:</b>	August 29 - September 10, 2005
<b>Bottled:</b>	July 11 2006
<b>Production:</b>	1100 cases of 750/ml for wholesale distribution
<b>Release Date:</b>	September 1, 2006