



W. H. SMITH 2006 Maritime Pinot Noir

The Vineyards:

Maritime is our proprietary name for the *very best* Pinot Noir from the vintage. The 2006 Maritime Pinot Noir is from a variety of carefully chosen vineyards all located just miles from the Pacific Ocean.

The Twin Hill Ranch Vineyard, an apple orchard since 1942, this small four acre Pinot Noir vineyard is owned and farmed by Ben Hurst. It lies in one of the coolest growing regions, southwest of the town of Sebastopol in western Sonoma County. The vineyard is planted to the Swan clone and Dijon 777.

The Hayes Vineyard is located west of Sebastopol on Burnside Road in the Sonoma Coast Appellation. This vineyard is farmed as a 'labor of love' with a total devotion to developing perfect Pinot Noir flavors. This cool climate vineyard, one of our favorites, is planted to clone 777.

The Balletto Vineyard is the Balletto Family home ranch located in the hills of west Sebastopol in the Russian River Valley Appellation. Planted to 9 different clones of Pinot Noir, it is especially cool and windy, causing long-time farmer John Balletto to use techniques like early pruning and early leafing to insure the best possible fruit quality.

In addition, the Maritime also contains some fruit from two growers located in the tiny hamlet of Freestone, just 8 miles from the Pacific Ocean. 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:

This wine is a stunning fusion of flavors; hints of rose petal and cinnamon on the nose, with just a touch of leather. Dark intense plum and pomegranate flavors flawlessly integrate with the substantial texture of exotic spices and seamless mouthfeel. We are especially satisfied by the long finish and the seamless acid/tannin balance.

Food Matches:

Roasted lamb or duck and classic French dishes like *Cog au Vin*, or *Beef Bourguogne* are the most desirable match with this wine.

Press from the 2005 Vintage:

98 Points, Editor's Choice – *Wine Enthusiast* – May 2007

96 Points – *The Pinot Report* – July 1, 2007

91 Points – *Wine & Spirit's Magazine* – April 2007

90 Points – *Wine Spectator* – January 4, 2007

Technical Information:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir: Clones 777, 667, 115 and Pommard 3
Fermentation:	Cold soaked for 6-8 days/Fermented on the skins/Natural yeasts
Aging:	10 months in 100% French oak Combinations of Radoux, Boutes, Taransaud, Ermitage and Treuil
Alcohol:	14.1%
Harvest Dates:	September 20 – October 20, 2006
Bottled:	July 12, 2007
Production:	274 cases of 750/ml for wholesale distribution
Release Date:	September 1, 2007