

W.H. Smith



W. H. SMITH WINES 2006 Sonoma Coast Pinot Noir

The Vineyards:

The 2006 Sonoma Coast Pinot Noir is a cuvee of various vineyard sources that we feel define the flavor profile of coastal fruit. This year the primary sources of the fruit are;

The Hellenthal Vineyard at an elevation of 1800 feet sits on a rugged windy hillside five miles from the Pacific Ocean. Here the exposure is one of the most extreme in the Sonoma Coast Appellation. Winter storms, intense winds and summer fog all combine to keep yields low but flavors exceedingly intense. This coastal spot is where Gard Hellenthal planted his small Pinot Noir vineyard in 1980.

The Flocchini Vineyard with 4 different Pinot Noir clones (Pommard, 777, Swan and La Tâche) Flocchini fruit comes from the 'Petaluma Gap' viticulture area, a microclimate that sits within the Sonoma Coast wine region.

The Twin Hill Ranch Vineyard, owned and farmed by Ben Hurst, is southwest of the town of Sebastopol in western Sonoma County. This vineyard is planted to the Swan clone and 777.

The Morris Ranch located near the town of Petaluma, these hillside vineyards were planted in 2001 to Pinot Noir clones 115, 667, 777, and Pommard. The vineyards lie in the middle of the foggy 'Petaluma Gap' growing region all within the Sonoma Coast Appellation.

All of the Sonoma Coast Appellation vineyards that we use are farmed for low yields, usually no more than 2 tons per acre. Every year, we're looking for concentration of fruit, bright acidity and that heavenly Pinot Noir silkiness.

The Wine:

We don't mind saying that the W.H. Smith name is becoming synonymous with award-winning Pinot Noir's from the Sonoma Coast. The goal for this wine every year is to capture the Sonoma Coast flavors in a bottle. Immediately you notice the bright garnet color of the wine. The nose flows through with violets and Bing cherries. The wine is extremely well balanced, with notes of warm sage, cloves, cherries and strawberries dominating the palate. The texture is classic Pinot – silky, sexy and satisfying.

Food Matches:

This wine goes great with grilled wild salmon or a special dinner of roast pheasant. It is also a great just to drink with a mushroom and cheese pizza.

Press from the 2005 Vintage:

95 Points – The Pinot Report – July 1, 2007

92 Points – The Wine Spectator – January 4, 2007

Technical Information:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir Clones 777, 667, Swan, Pommard and La Tâche
Fermentation:	Cold soaked for 7-12 days/Fermented on skins
Aging:	9 months in used French oak
Alcohol:	13.8%
Age of Vines:	5–20 years
Harvest Dates:	September 20 – October 20, 2006
Bottled:	July 12, 2007
Production:	1639 cases of 12/750ml for wholesale distribution
Release Date:	September 1, 2007