

# W.H. Smith



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### 2006 Umino Vineyard Pinot Noir

*New Wine!*

#### The Vineyard:

We buy this fruit from David Umino, who has an 11 acre vineyard in the Russian River Valley Appellation. When David wanted to plant Pinot Noir in 1997, others told him he was crazy – that it was simply too cold for growing grapes. We're sure glad he didn't listen!

The vineyard is planted to four Dijon clones of Pinot – 115, 667, 777 and 459. In the past this fruit has gone into our Maritime bottling, but we loved this fruit so much in 2006 we decided to make a vineyard designated bottling.

#### The Wine:

The Pinot Noir fruit we get from this vineyard is very distinct. On the nose, you will notice hints of orange peel, vanilla and all-spice. The fruit is dark and intense as Pinot goes and you will be impressed by the dense plum and concentrated black cherry finish.

#### Food Matches:

We love to drink our Umino Vineyard Pinot Noir with roasted pork loin with a fruit glaze. And we found it is certainly perfect for a special meal of squab or duck with sweet vegetables, like grilled tomatoes, beets and peppers with caramelized onions.

#### Technical Information:

<b>Appellation:</b>	Sonoma Coast
<b>Composition:</b>	100% Pinot Noir: Two Dijon Clones – 115 and 777
<b>Fermentation:</b>	Cold soaked for 6-8 days/Fermented on the skins
<b>Aging:</b>	10 months in 100% French oak Combinations of Taransaud, Ermitage and Treuil
<b>Alcohol:</b>	13.6%
<b>Harvest Dates:</b>	September 20 – October 20, 2006
<b>Bottled:</b>	July 12, 2007
<b>Production:</b>	333 cases – winery direct only
<b>Release Date:</b>	September 1, 2007