

2006 BREGGO CELLARS
ANDERSON VALLEY
PINOT NOIR

RELEASE DATE	December 1, 2007
HARVEST	September 18 to October 25, 2006 at an average of 24.9° Brix
GRAPE SOURCE	Donnelly Creek, Ferrington, and Savoy Vineyards in the Anderson Valley Appellation A blend of Pommard, Dijon 113, Wadensville and Stang clones
CASES PRODUCED	1172 cases (46 barrels) Produced and Bottled at the Winery
PRIMARY FERMENTATION	4-7 Day Cold Soak at 55°F 7-9 Day Primary Fermentation 88-94°F 4-7 Day Extended Maceration
AGING	10 months – 60 gallon (225L) French oak barrels – 43% new Coopers – Claude Gillet, Francoise Freire, Budapesti Kadar, and Cadus
TECHNICAL NOTES	Bottled without fining on September 6, 2007 Alcohol: 14.5% pH: 3.59 Total Acid: 5.8 g/L
THE VINTAGE	“The 2006 harvest registered as the largest in Anderson Valley history. After a modest crop in 2005, the vines had stored some extra energy. A perfect bloom and fruit set in the spring, some unusual heat in July and August, and eager vines led to rambunctious vigor. In winemaking, vigor and concentration tend to work in opposition. We sought concentration. Nature offered abundance. In the end, the Breggo winemaking team achieved balance — elegant wines of power.”
WINEMAKER’S COMMENTS	“This blend of all three of our Pinot noir vineyards expresses the signature of the Anderson Valley. A sniff of this wine evokes thoughts of cherry pie—rich with ripe fruit and a hint of cinnamon, nutmeg, and vanilla. Flavors of bramble berries, currants, and of course, more cherry are punctuated by the dense texture. Pour a second glass.”

—Ryan Hodgins