

2006 BREGGO CELLARS
ANDERSON VALLEY
DONNELLY CREEK VINEYARD
PINOT NOIR

RELEASE DATE	December 1, 2007
HARVEST	September 28 and October 19, 2006 at 25.8° Brix
GRAPE SOURCE	Donnelly Creek Vineyard near Boonville in the Anderson Valley Appellation A blend of Pommard and Stang clones
CASES PRODUCED	196 cases (8 barrels) Produced and Bottled at the Winery
PRIMARY FERMENTATION	7 Day Cold Soak at 55°F 7-9 Day Primary Fermentation 88-94°F 5-7 Day Extended Maceration
AGING	10 months – 60 gallon (225L) French oak barrels – 50% new Coopers – Claude Gillet and Cadus
TECHNICAL NOTES	Bottled without fining or filtration on September 6, 2007 Alcohol: 14.5% pH: 3.60 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.”
VINEYARD NOTES	“Mary Elke’s Donnelly Creek Vineyard provides most of the fruit for our Anderson Valley blend. Initial cluster counts indicated an average of 65 clusters per vine in our blocks. By the middle of veraison, we had dropped fruit down to 32 clusters or fewer per plant. With all the vines’ energy going into half the clusters, we achieved great concentration and explosive fruit character. This year, Breggo’s winemaking team was so taken by all of the wine produced from Donnelly Creek in 2006 that we held aside eight special barrels to introduce a Donnelly Creek vineyard designate Pinot noir.”
WINEMAKER’S COMMENTS	“Heady aromas of blueberry, black cherry and plum waft from this wine, defined by its intensity. Subtle notes of cinnamon, roasted spices and tobacco provide depth and complexity. Flavors of toast and kirsch give way to hints of fennel and eucalyptus. The densely structured mouth is a terrific balance of finely textured tannin and bright acidity. This is an exotic wine.”

—Ryan Hodgins