

2006 BREGGO CELLARS
ANDERSON VALLEY
FERRINGTON VINEYARD
GEWURZTRAMINER

RELEASE DATE	April 1, 2007
HARVEST	October 25, at 22.6° Brix
GRAPE SOURCE	Ferrington Vineyards, near Boonville in the Anderson Valley Appellation
CASES PRODUCED	260 cases Produced and Bottled at the Winery
PRIMARY FERMENTATION	50% Barrel Fermented in three year-old French Oak Barrels 50% Tank Fermented Native fermentation without the addition of commercial yeast.
AGING	Settled in tank and barrel for four months.
TECHNICAL NOTES	Estate Bottled: March 10, 2007 Alcohol: 13.3% pH: 3.45 Total Acid: 7.4 g/L Residual Sugar: 5.5 g/L
THE VINTAGE	“A long wet spring gave way to a warm summer. A pre-veraison, record-setting heat wave in late-July delayed ripening for several weeks, resulting in one of the latest harvests ever in the Anderson Valley. The heat spell dried down the soil, creating a water deficit for the vines. This resulted in small berries with concentrated flavor. However, proper canopy management, including judicious leaf pulling was crucial in protecting the grape clusters from the intense summer sun.”
WINEMAKER’S COMMENTS	“Intense aromas of grapefruit and lychee define the nose in this rich wine. Subtle hints of smoke, lemon oil and white pepper add to the complexity. A weighty mouthfeel is punctuated with clean acidity and a touch of sweetness. Flavors of citrus, lychee, and almonds linger in the mouth.”

—Ryan Hodgins