

2006 BREGGO CELLARS  
ANDERSON VALLEY  
FERRINGTON VINEYARD  
PINOT NOIR

RELEASE DATE	December 1, 2007
HARVEST	September 18, 2006 at 25.3° Brix
GRAPE SOURCE	Ferrington Vineyards near Boonville in the Anderson Valley Appellation A blend of clones consisting of 1/3 Dijon 777 and 2/3 Wadensville
CASES PRODUCED	396 cases (16 barrels) Produced and Bottled at the Winery
PRIMARY FERMENTATION	7 Day Cold Soak at 55°F 7-9 Day Primary Fermentation 88-94°F 7 Day Extended Maceration
AGING	10 months – 60 gallon (225L) French oak barrels – 56% new Coopers – Claude Gillet, Francoise Freres, and Cadus
TECHNICAL NOTES	Bottled without fining or filtration on September 6, 2007 Alcohol: 14.9%            pH: 3.57            Total Acid: 6.0 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	“Of all our Pinot noir vineyards in 2006, Ferrington’s vines showed the most native restraint. As compared to the enormous crop seen elsewhere in 2006, Ferrington’s pinot noir clusters looked closer to average in size and weight. We did our normal thinning to one cluster per two-foot long shoot, two clusters for three foot shoots. The vineyard delivered its trademark richness of fruit combined with uncanny smoothness.
WINEMAKER’S COMMENTS	“Concentrated aromas of red raspberries and Santa Rosa plums combine with hints of black tea, bay leaf, and jasmine to demonstrate why fruit from Ferrington Vineyard is so highly sought. With time the nose becomes even more complex rewarding the patient sipper with smoke, cedar, and incense. A supple mouthfeel with flavors of red cherry, boysenberry and sweet tea is carried by the clean acidity into a long luscious finish..”

—Ryan Hodgins