

2006 BREGGO CELLARS
ANDERSON VALLEY
SAVOY VINEYARD
PINOT NOIR

RELEASE DATE	December 1, 2007
HARVEST	October 19 and 25, 2006 at 24.6° Brix
GRAPE SOURCE	Savoy Vineyards near Philo in the Anderson Valley Appellation A blend of Martini 15, Pommard 4, Dijon 115, and Dijon 667 clones
CASES PRODUCED	272 cases (11 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 – 55% new Coopers – Claude Gillet, Francoise Freres, and Cadus
TECHNICAL NOTES	Bottled without fining or filtration on September 6, 2007 Alcohol: 14.6% pH: 3.73 Total Acid: 5.5 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	“Our 2006 Savoy Vineyard Pinot Noir reflects what makes Rich Savoy’s fruit so highly prized. Rich checked the incredible vigor on display at fruit set with partial deficit irrigation. An unusually long heat spike in July dried the soils, slowed the ripening, and made possible a luxurious hang time. We harvested at the end of October, six weeks after our first pinot noir came in from Ferrington Vineyard.”
WINEMAKER’S COMMENTS	“A complex nose of tea leaves, pipe tobacco, and black cherry invite you to spend some time with this compelling wine. Aromas of black pepper, blood orange, and sweet violets are framed by hints of toast and vanilla. A weighty palate combines the flavors of mocha, smoke, and sweet cherries. This wine has only just begun to reveal itself and will evolve for many years to come.”

—Ryan Hodgins