



2006 Tom Eddy Oregon Pinot Noir

Harvest Information:

Varietals: 100% Pinot Noir
Clones : 43% - 777, 57% - 115
Appellation: Yamhill-Carlton District, Willamette Valley, OR
Vintage: 2006
Harvest Date: September 28

Ranch Breakdown:

Grower: Ron & Linda Moore, Monk's Gate Vineyard
(Single Vineyard)

Winemaking Information:

Fermentation: RC212 yeast @ 82F
Malo-lactic: Vinaflora strain ML bacteria
Barrel age: 9 months
Oak: 100% French
Primary Cooper: Francois Freres

Finished Wine:

Bottled: June 2007
Alcohol: 14.2%
pH: 3.71
Bottle age before release: 2 months
Production: 70 cases

Winemaker's Notes: Tom continues his quest for perfection by teaming up once again with Monk's Gate Vineyard in the Yamhill-Carlton District of the Willamette Valley, in the wonderful hilly terrain north of the town of Carlton. With southwest exposures, Tom and his grower friends, Ron and Linda, are keenly aware they have the best clones for Pinot Noir in the area and will be producing elegant, lush wines on their non-irrigated Willakenzie soils. As with last year, Tom drove the grapes hell-bent-for leather down the mountain pass back to Napa Valley for sorting and crushing, but this time not one, but two rental U-Haul trucks were required. In addition, two extra driving partners, with grit and determination, filled out the bill to ensure timely delivery of cold, beautifully formed berries.

Tasting Notes: Reminiscent of "Old World" Burgundian style Pinot Noir, this wine has rich strawberry and cherry aromas intermingled with subtle spice and vanilla from the French Oak barrels it is aged in. The sophistication of the wine is exemplified by its lean mouth-feel and underlying flavor of fresh truffles. This slight earthiness is then subdued by a clean red fruit finish with the flavors coming full circle leaving a lingering taste of bright strawberry and cherry on the palate and a warm mouth-filling finish.