



SILVER MOUNTAIN  
VINEYARDS

## **2006 Pinot Noir, Santa Lucia Highlands, *Tondrè's Grapefield***

**The Wine:** 100% Pinot Noir    Alcohol: 14.2%

**The Vineyard:** Tondre Grapefield, Santa Lucia Highlands

### **Tasting Notes:**

This wine is a testament to the cool climate and terroir of the Santa Lucia Highlands, a prime growing region for Pinot Noir. Its spicy, smoky character, typical of this appellation, is coupled with an amazing depth of tart red cherry fruit. It delivers the rich complexity of Dijon clone 777 and Pommard. This wine was aged 15 months in tight-grained Hungarian oak, a barrel choice that complements rather than dominates the delicate Pinot Noir fruit and produces a smooth, silky mouthfeel. The palate is well structured, with rich, gorgeous colour and smooth tannins to ensure ageability.

Nose: Complex, with red and black fruits, smoke, licorice and a hint of oak.

Palate: Bright, forward tart red cherry fruit, with racy, spicy overtones of currant, clove, nutmeg, and a hint of violet. The oak components are subtle and play a supporting role, allowing the wonderful fruity attributes to shine through. The palate is soft and even, with lingering spice and red cherry fruit on the finish that keep you coming back for more.

### **Winemaker's Notes:**

Harvest date: 28 September and 11 & 17 October, 2006

Must analysis: Brix 27.3; PH 3.65; Acid 0.76

Not crushed, but destemmed; gravity fed through the entire process.

Fermentation: Whole berry; fermented in small containers; punchdown and drainover five times/day.

Barrels: 15 months; 70% in tight-grained Hungarian oak, 30% older French.

Bottling: Unfined and unfiltered.

This luscious wine has been handcrafted with gentle care, in accordance with Silver Mountain's winemaking practice, which has always called for careful, gentle handling of the fruit, both in the vineyard and winery. The grapes are handpicked, not crushed but destemmed, and we start the winemaking process with whole berry fermentation. 'Punchdowns' are now done using a unique air induced process that is gentler on the fruit. Transferring the wine to and from the tanks and into bottles is all gravity fed.

### **Awards:**

Silver Medal: 2009 San Francisco Chronicle, Dallas Morning News, New World Int'l., Riverside Int'l., Orange County Fair, San Diego Int'l., Best of the Bay and Pacific Rim Wine Competitions

### **About Silver Mountain Vineyards:**

Visitors to Silver Mountain's mountaintop winery enjoy one of the most spectacular views in the Santa Cruz Mountains, looking out to Monterey Bay. Silver Mountain is known for its premium Pinot Noir, Chardonnay produced from its organically-farmed estate vineyard, and its Bordeaux blend Alloy. Handcrafted with a passion for quality, Silver Mountain's wines possess exquisite, complex flavors that are delicious now and also benefit from aging.

**For more information: Call the winery at 408-353-2278; email [info@silvermtn.com](mailto:info@silvermtn.com)  
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