



WINE STATISTICS

CUVEE:	Carneros Pinot Noir 98% Ricci Vineyard "K Block", 2% Vineburg
HARVEST DATE:	September 8, 2006
SUGAR AT HARVEST:	17.8 degrees Brix
FERMENTATION:	4 days skin contact in Stainless Steel Rotary Fermenter, followed by cool fermentation in stainless steel.
TIRAGE AND DISGORGING:	23 months <i>en tirage</i> (on the yeast); disgorged in July 2009
ALCOHOL:	12.0% by volume
DOSAGE:	0.70 g/100ml sugar dosage; total residual sugar = 0.47 g/100ml
ACIDITY:	TA = 0.65 g/100ml; pH = 3.51
PRODUCTION:	423 cases (12 x 750ml)
RELEASE DATE:	September 1, 2009
WINERY RETAIL:	\$30 per 750ml bottle, upon release

WINEMAKER'S NOTES

*In the tradition of my home estate in Germany, we offer this **Sparkling Pinot Noir** as a celebration of the intense yet delicate flavors the Pinot Noir grape has to offer. During my childhood, my father selected casks of his finest Pinot Noir to make into sparkling wine ("Spätburgunder Sekt"), choosing only the wines showing true varietal character. Our own "**Rouge de Noirs**" is handcrafted using traditional European methods of bottle fermentation and careful riddling. Delicate and dry like a fine Blanc de Noirs yet uniquely different, it has a richness, intensity of flavor and brilliant red color rarely found in a sparkling wine. "**Rouge de Noirs**" embodies the true essence of Pinot Noir – a wine we produce "for the love of it!"* **Walter Schug, Winemaker**