

LA ROCHELLE

A Passion for Pinot

2006 | Classic Clones Pinot Noir | Arroyo Seco

With fruit grown on the Mission Ranch, Cedar Lane and Zabala Vineyards in the Arroyo Seco appellation, and San Vicente Vineyard in Monterey, *Classic Clones* is a representation of both the best of California's heritage clones of Pinot Noir and the Mirassou family's history making world-class wine from them.

A complex blend of the Pommard, Wadensville, and Mariafeld clones from Zabala Vineyard; Wadensville and Mariafeld clones from Mission Ranch; Pommard from Cedar Lane, and Martini from San Vicente, this wine shows off aromas and flavors of black and red cherry, rhubarb, cola nut, and orange oil. Appropriate to the vintage, this release of Classic Clones is more open aromatically than the 2005; a bit more refined, and a bit more delicate. Showing significant acid now, it will evolve dramatically over the next five to seven years.



HISTORY

2006 is the third vintage of Classic Clones. This wine is produced with the intent of showing off the too-lightly regarded Arroyo Seco appellation and the elegance and power of the older "classic" clones that have been a part of California viticulture for decades. While vineyard sites differ from vintage to vintage, only the best barrels from each lot are included in the final blend. The Mirassou family planted the Mission Ranch, one of the first vineyards in Monterey County, in 1961. Now owned by Steve McIntyre, this site is planted to a large variety of Pinot clone (both the *classic* clones listed above and newer plantings of Dijon clones such as 115, 667, and 777). The family's second vineyard, San Vicente, was planted in 1966. 2006 marks the first year that we have used Pinot Noir from the Cedar Lane and Zabala Vineyards.

VINTAGE

Harvest Date: October 26, 2006

Fruit: Fruit from all the vineyard sites arrived at the winery over a 40 day span from the middle of September to nearly the end of October. Brix levels from the various blocks ranged from 23.9° to 27.1°. Alcohol 14.7%

Fermentation: After destemming and crushing the fruit was fermented in 1 ¼ ton open-topped fermenters. A 48-hour cold-soaking period was followed by a primary fermentation with RC212, D254, and Montrachet yeasts. Fermentation and maceration lasted 2-3 weeks. Malo-lactic fermentation was induced in barrel.

Aging: 90% French oak (~75% new) and 10% older American oak barrels from Appalachian sites.

Time in Barrel: 13 months

Release Date: May 30, 2008

VINEYARD

Location: San Vicente: 116 miles south of the Winery in Soledad; Mission Ranch: 120 miles south of the Winery; Zabala Vineyard: 120 miles south of the Winery; Cedar Lane: about 118 miles south of the Winery.