

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA

### WINE DESCRIPTION

An attractive color and aromas of classic Bing cherries and floral rose buds along with subtle characters of piecrust and vanilla bean. The flavors include hearth baked cherry tarts and red currents and smooth friendly tannins that linger with tingling mineral mouth feel and lasting flavors.

### WINEMAKER'S NOTES

An early April frost allowed the vine buds to break without damage thus giving our estate Hyampom Valley Ranch vineyard a wonderful head start in 2004. Consistent temperatures allowed for a stellar growing season. The cooler temperatures in our cool low mountain vineyard allowed for a lengthy, extended hang time that produced fully ripe and balanced fruit without over ripe characteristic. This near perfect vintage is reflected in wines of full flavors, solid structures and a well-balanced profile.

### FOOD RECOMMENDATIONS

Large scallops sautéed in a butter, champagne, and leeks reduction sauce and then sprinkled with a hint of tarragon, black pepper, and a teaspoon of beluga caviar. This garnet Pinot Noir is true to its varietal characters of being richly multitude yet gently sexy.

### HYAMPOM VALLEY RANCH

The R. Merlo Estate Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 6000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season – a full three to four weeks later than that of Napa or Sonoma – allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over – ripening or depleting natural acids.

<b>GRAPE SOURCE</b>	Hyampom Valley Ranch, Trinity County, CA
<b>AGING</b>	14 months in French oak (22% new oak)
<b>TOTAL ACID / pH</b>	.67 / 3.63
<b>RESIDUAL SUGAR</b>	0.2%
<b>ALCOHOL</b>	14.1% Alcohol By Volume
<b>BOTTLING DATE</b>	December, 2005
<b>PRODUCTION</b>	600 Cases

