



ROBERT MONDAVI WINERY

2 0 0 6

P I N O T N O I R

C A R N E R O S

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
Explosive nose of blackberry, Bing cherry and spicy black pepper. Firm yet supple tannins support ripe red-cherry fruit and soft oak. Engagingly bright, youthful and vivacious.

Wine analysis:
Total acid: 0.65
Final pH: 3.64
Residual sugar: 0.11% (dry)
Alcohol: 14% by volume

• V I N T A G E •

Spring 2006 was wet in the Carneros region, with more than triple the average rainfall in the month of March and rains that lingered into May, delaying bloom. Once the rains stopped, the vines had good fruit set and progressed slowly and steadily through slightly warmer than usual June weather. In July, a brief hot spell of four consecutive days over 100°F had the effect of putting the vines “on hold” before ripening continued when mild weather returned in August. The season remained cool through September with lots of fog. Generally, years with higher fog produce grapes with better color, especially important for Pinot Noir. October turned even cooler than normal. Overall, the 2006 growing season was significantly cooler than usual. Because of the delayed spring and cool late-season temperatures that extended through harvest, picking began late in Carneros. We brought the first Pinot Noir into the winery on September 9 and didn’t finish harvest until October 24. Crop levels were average, and thanks to the long hang time that allowed the grapes to ripen slowly and evenly, quality was excellent.

Grapes: Harvested at 25° Brix (average) with 0.72% initial acid and 3.46 pH

• V I N E Y A R D S •

Appellation:
Los Carneros AVA

Grape Sourcing:
85% Los Carneros AVA, plus 5% from Sonoma County’s Russian River region,
7% from other select Sonoma County vineyards, and 3% from other select Napa Valley vineyards

• W I N E M A K I N G •

Hand-harvested in cool morning hours
Partial whole-cluster fermentation for spice and depth
Co-fermentation of Pinot Noir clones for layers of flavor
Fermented in both oak and stainless-steel open-top tanks
Select Burgundian yeasts for enhanced complexity and character
Three weeks skin contact (maceration) to soften tannins
100% in-barrel malolactic fermentation
7 months aging in toasted Burgundy barrels (16% new oak)