



2006
PINOT NOIR

SANTA LUCIA HIGHLANDS



HESS SMALL BLOCK SERIES WINES

The Hess Collection Small Block Series wines come from vineyards of true distinction.

SANTA LUCIA HIGHLANDS PINOT NOIR

The Santa Lucia Highlands of Monterey provide optimum conditions for Pinot Noir with its ocean cooled climate and alluvial soil. 15% of the 2006 Santa Lucia Highlands Pinot Noir was whole-cluster fermented in order to showcase its fruit intensity. The final blend was aged in 35% in new French oak for 10 months.

WINEMAKER COMMENTS

The 2006 Hess Collection Santa Lucia Pinot Noir has red fruit aromatics with lavender notes that lead into rose petal, jasmine, pine and guava aromas. On the palate it has a medium full body with spicy cherry, allspice and French oak in the back. The finish is silky and lush as is expected with Pinot Noir.

Enjoy this limited production Pinot Noir from The Hess Collection paired with roasted turkey, braised duck breast with cherry compote and medium bodied cheeses.

Dave Guffy
Director of Winemaking

<i>Blend</i>	100% Pinot Noir
<i>Release Date</i>	November 2007
<i>Appellation</i>	Santa Lucia Highlands
<i>Alcohol</i>	14.5%
<i>pH</i>	4.0
<i>TA</i>	.50 g/100mL
<i>Vintage</i>	The 2006 vintage started with an early spring giving the vines a boost to start off their growing season. This strong start was followed by a warm, consistent weather pattern in summer that ended with several hot and fast ripening periods. This short and sweet harvest produced a memorable 2004 vintage with low yield, high quality grapes characterized by ripeness and intensity.
<i>Cooperage</i>	10 months in 35% new French oak
<i>Production</i>	57 Barrels



1% of sales will be contributed to a local environmental organization.

