



APPELLATION Dundee Hills

VINEYARDS Prince Hill

CLONES 49% Pommard, 51% mix of clones 113, 114, 115, 667, 777

BARREL REGIME 14 months; 100% French oak, 45% New

HARVEST September 29 – October 10, 2006

T.A. 0.55gm/100mL

^{рн} 3.73

ALCOHOL 13.5%

2006 Prince Hill Pinot Noir

the Art of

"Indulgent aromas of ripe boysenberry and black cherry are an irresistible invitation to sink into this plush Pinot. A mouthful of mocha, praline and graham take you on a hedonistic journey that ebbs and flows without losing momentum. A beautiful mouthfeel and a gloriously long finish crown this "princely" vintage. Drink from 2008 through 2016."

Lang Hound

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

Prince Hill Vineyard offers ideal growing conditions for producing world class Pinot Noir. Planted in 1983, this premium site encompasses 34 acres, 27 of which are dedicated to top quality Pinot Noir. Benefiting from southern, south eastern and eastern exposures, Prince Hill gently slopes from 760 to 510 foot elevations. The vineyard is divided into eight separate blocks of Pinot Noir that are selectively harvested at peak ripeness. The various Pinot Noir clones that comprise the vineyard offer the maximum opportunity for each vintage to blend a one-of-a-kind single vineyard Pinot Noir.

Prince Hill Vineyard is characterized by its Jory soil, a soil which covers the mid and upper elevations of the Dundee Hills. Typically four to six feet in depth, Jory soils consist of a brick-colored silty clay loam. The depth and richness of the soils lend themselves ideally to viticulture. The vine's roots are encouraged to grow deep into the earth as the rich soils nourish the vines. These exceptional growing conditions help produce consistently excellent wines from this site.

VINTAGE OVERVIEW

A favorable mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions. Cooler, wet conditions were delayed until late September, allowing time for ideal flavor and tannin development as well as time for the fruit to achieve optimum ripeness and maturity. A bountiful vintage, 2006 produced beautifully balanced Pinot Noir that exemplifies the best of the Dundee Hills region.