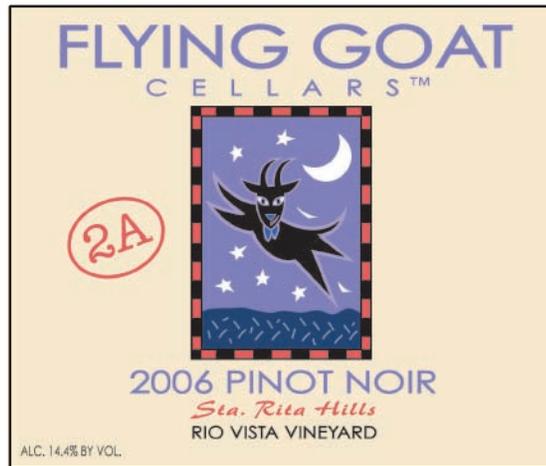


Product Fact Sheet

2006 Pinot Noir, "2A", Rio Vista Vineyard Sta. Rita Hills



Rio Vista Vineyard is a spice cabinet of a Pinot Noir vineyard for Flying Goat Cellars. Lucky enough to be sourcing fruit from the very first 2003 vintage off the vineyard, owner/winemaker Norm Yost has selected four different blocks of four different Pinot Noir clones. One of the standout clones is the Swiss clone 2A from a southwestern block at Rio Vista, and once again with the 2006 vintage, that wine distinguished itself enough to warrant a special clonal bottling.

2006 was a long, cool growing season with little rain. These conditions resulted in a long hang time for the fruit and small, intense clusters with tiny berries and concentrated flavors. After the abundant harvest the year before, the small yield was a bit alarming, but the quality of the wines make up for the lack of quantity. Impeccably farmed by John Belfy's Buona Terra Farming, the gorgeous indigo blue clusters from Rio Vista were the last grapes picked of the harvest and were beautifully ripe and balanced.

After arrival in the early morning at the winery, the clusters were de-stemmed and allowed a few days of cool-soak in small open top fermenters to extract all that beautiful color, flavor and soft tannins from the berries. Handmade from start to finish, the grape must was punched down by hand twice per day before completing primary fermentation and then racked into French oak barrels to complete malo-lactic fermentation. 20% of the barrels were new. The wine aged in barrel for nine months, before a light filtration and bottling in August of 2007. Another eight months of bottle aging occurred to allow all the layers and elements of the wine to marry and integrate, with the 2006 Pinot Noir "2A" being released in April of 2007.

Beautifully glinting from the glass with a dark scarlet color, the 2006 Pinot Noir "2A" draws you to its depth of character. An intriguing and surprising waft of exotic sandalwood first rises from a swirl, followed by cranberries, mulberries and subtle mocha notes. A pretty wine, but with a good strong backbone, there is a lively entry that is followed by black cherry and sweet fruit, the renowned Sta. Rita Hills cola component and concentrated blueberries. Allspice and more dark cherry notes linger on the palate, entwined with tea-like soft tannins and palate-cleansing acids. Drink now or cellar for an additional 5-7 years. Try this with barbecued turkey and a group of good friends!

Harvested: October, 2006
Bottled: August, 2007
Released: May 5, 2008

Alcohol % by Volume: 14.4%
pH: 3.62
TA: 0.62 g/100ml

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