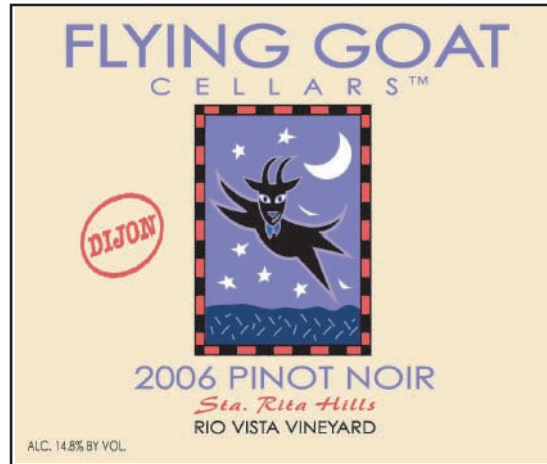


Product Fact Sheet

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



Known locally as the Eastern Gateway to Sta. Rita Hills, the Rio Vista Vineyard was planted in 2000 on west-facing slopes to eight Pinot Noir clones. Flying Goat was fortunate to be one of the inaugural wineries to receive fruit from this vineyard, which is owned by the Thorne family and farmed by Buona Terra Farming. The soils are rocky, limestone laden with a marine layer of sandy loam. This "Dijon" blend from Rio Vista contains clones 115, 667 and 777.

2006 could almost be considered "leisurely" as a winegrowing season. Cool temperatures in the early part of the year delayed budbreak a few weeks, but the summer season was long, temperate and even with little worry from heat spikes. Rains were less plentiful than the previous year, resulting in a smaller crop yield and gorgeous petite, delicious and balanced clusters!

In mid-September, these beautiful little purple-indigo clusters were harvested by hand at dawn's early light, and then transported to the winery in the Lompoc Wine Ghetto. The stems were then removed and the diminutive berries placed into open top fermenters, where they were punched down by hand twice each day during the two-week primary fermentation. Racked gently into French oak barrels (30% were new barrels), the new wine completed malo-lactic fermentation in the winter months and then aged peacefully for an additional year. Bottled in December of 2007, the 2006 "Dijon" blend from Rio Vista Vineyard was allowed nine additional months of bottle aging to "marry" all components, before being released in September of 2008.

The color is the first to impress, with its dark red color and deep crimson overtones. The nose is also dark – black cherries and blackberries, a bit of bramble and hints of vanilla and chocolate mint swirling with leather nuances. The wine glides across the palate from entry to finish with rich dark berry fruit, traces of forest floor, young dusty tannins and a complex and layered mid-palate. Not as lean as many Sta. Rita Hills wines, the 2006 "Dijon" features lots of fruit and sophisticated gradations of acid and tannin. Definitely this is a food wine, particularly in the cold evenings of autumn and winter, where the wine shines with stews and meaty dishes with rich sauces. 352 cases were produced.

Harvested:	October 10-12 ,2006	Alcohol % by Volume:	14.5%
Bottled:	December 12, 2007	pH:	3.68
Released:	September, 2008	TA:	0.58

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