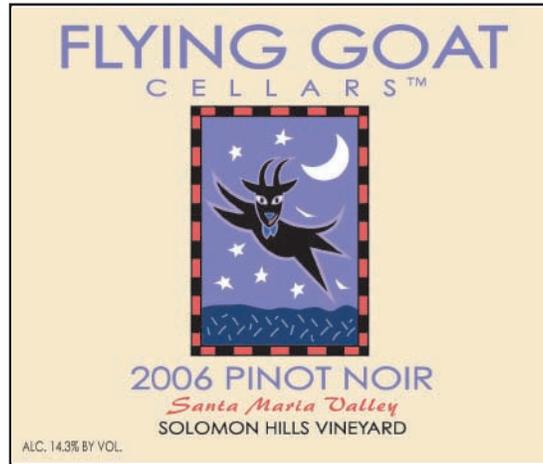


# Product Fact Sheet

## 2006 Pinot Noir, Solomon Hills Vineyard Santa Maria Valley



Solomon Hills was planted in 1999 under the stewardship of the Bien Nacido vineyard crew, with the first crop being harvested in 2002. One of the coolest vineyard sites in the Santa Maria Valley, Solomon Hills nestles in a beautiful swale off of Highway 101 and Clark Road. The vineyard is divided into four different blocks with each of these planted to a specific clone and rootstock best suited to soil type and microclimate. The rows designated for Flying Goat are all Dijon clone 113, and the block can be seen from the highway as it undulates up to the water tower at the top of the hillside.

2006 was a return to a somewhat “normal” vintage. The growing season was long and even, with few temperature spikes either to the low or high side. Crop yields were smaller than the previous year, picked in mid-September with beautifully small clusters and berries, gorgeous balance and flavors.

Upon delivery to the winery, the grapes were 100% de-stemmed into two small open top fermenters and then punched down each lot twice per day. The slurry of juice and skins, the “must”, was inoculated with cultured yeast, and after primary fermentation had completed, the free run juice was gravity fed into French oak barrels, and the skins lightly pressed for a grand total of eight barrels of wine! The wine aged in barrel for eleven months before bottling. To fully integrate flavors, textures, tannins and acids, the young wine was aged in bottle for another year prior to release in September of 2008.

The 2006 Solomon Hills release sports a ruby color with magenta edges and a brilliance shining from the glass. A swirl reveals the spicy character of the wine, with notes of clove and smoke mingling with dried raspberry. A first sip reminds one of “sweet tart” candies with layers of bright red fruits unfolding with some time in the glass. Notes of red currant and rhubarb are joined by cranberry and warm, rocky earth tones as the silky wine glides across the palate. A nice black cherry cola finish adds to the complexity of the wine. A stunning and classic dish with this wine would be flash grilled Copper River Salmon, but when that specialty fish is out of season, try a smoky, barbecued turkey or duck!

Only 184 cases were produced. \$40 per bottle.

|            |                    |                      |       |
|------------|--------------------|----------------------|-------|
| Harvested: | September 27, 2006 | Alcohol % by Volume: | 14.3% |
| Bottled:   | August 27, 2007    | pH:                  | 3.72  |
| Released:  | September, 2008    | TA:                  | 0.58  |

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