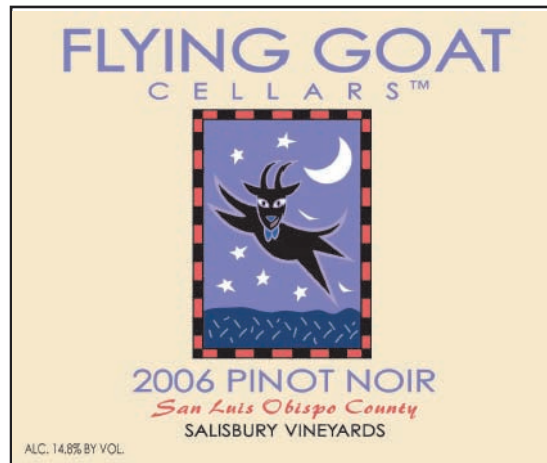


Product Fact Sheet

2006 Pinot Noir, Salisbury Vineyard San Luis Obispo County



This is Flying Goat Cellars second vintage of Pinot Noir from the Salisbury Vineyard, the most northern and western vineyard in the portfolio. Everyone knows that Pinot Noir is finicky, particular about place and will faint into a diva (goat)tailspin if temperatures get too hot. So, a Pinot Noir vineyard that is enveloped in maritime fog until mid-morning, followed by temperate sunny days and cool evenings ought to be picture perfect for Pinot. Whether the amazingly beautiful view of the ocean adds to the elegant temperament of the wine produced from these petite and beautiful clusters is a matter of debate!

The Salisbury Vineyard is located in San Luis Obispo County's Avila Valley and is just a scant mile from the Pacific Ocean. Well draining soils and a southwest face provide an environment for extreme viticulture. Flying Goat sources both clones 2A and 115 from this very unique site.

Hand harvested later in the year than the previous vintage, the grapes were transported to the winery in the post-dawn hours to preserve the cool ocean influence in the grapes over the two-hour journey south. The berries were removed from the stems, cool soaked in an open top fermenter to extract color and flavor from the skins and then inoculated with cultured yeast. Twice daily punchdowns occurred over the ten day fermentation period, with malo-lactic fermentation taking place in barrel. The wine aged in French oak barrels, 20% of which were new, for nine months. The 2006 Pinot Noir, Salisbury Vineyard was bottled in August of 2007 and given an additional six months of bottle aging before release in the Spring of 2008.

2006 was a small vintage with a long, cool growing season. The 2006 Pinot Noir from the Salisbury Vineyard showcases the characteristics of this dry vintage, as well as its oceanside sense of place. A dark cranberry/maroon color with garnet edges invites to the glass and a swirl coaxes aromas of subtle pepper-spice, rose petals and cedar with a reminiscence of concentrated, dried red fruit. Elegant even in its youth, this Pinot Noir caresses the palate with firm yet silky texture as notes of raspberry and dried cherry mingle with smoked bacon and pomegranate. Soft tannins and a hint of cedar round on the wine, which also finishes with a lively persistence. The restrained stylishness of this wine will be unleashed with a group of friends around a summer barbecue – try the 2006 Pinot Noir from Salisbury with grilled port or duck. Or, it also shines with a creamy and rich mushroom risotto. Bon appetit!

Harvested:	October, 2006	Alcohol % by Volume:	14.8%
Bottled:	August 2007	pH:	3.62
Released:	May 5, 2008	TA:	0.62

FLYING GOAT CELLARS, P.O. Box 565, Lompoc California 93438

www.flyinggoatcellars.com

805.688.1814 ynot@flyinggoatcellars.com