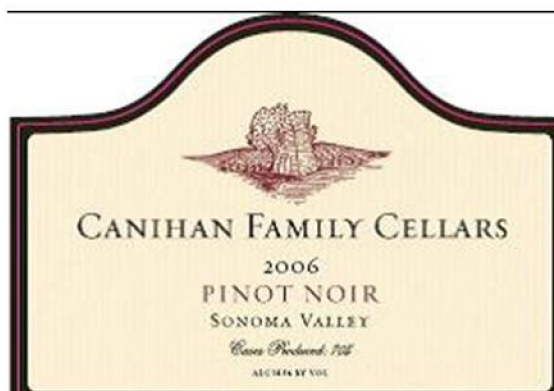


## Canihan Wines Pinot Noir - 2006



Wine Technical Data: 100% Estate Grown  
Certified Organic Vineyard  
100% Dijon Clones 115, 667 & 777  
Harvested on September 25, 2006  
Sugar at harvest: 27.2 Brix  
Aged 16 months in 100% French Oak  
14.5% Alcohol  
Total Acid: 0.50g/100ml  
3.78 pH  
Bottled on February 13, 2008  
Released February 1, 2009  
705 Cases Produced  
Silver Medal – 2009 San Francisco

Our 2006 Estate Pinot Noir is the third vintage from our organic, dry-farmed Sonoma Valley vineyard. It takes exceptional fruit to make award-winning wines. Back-to-back Gold medals in the world's most prestigious wine competitions have proven that our terroir, meticulous biodynamic farming practices, and hands-off winemaking philosophy result in exceptional Pinot Noir.

**VINEYARD NOTES:** Planted in 1998, this 3.75-acre Sonoma Valley vineyard which borders on Los Carneros is comprised entirely of French Dijon Clones 115, 667 and 777. This vineyard experiences the full impact of San Francisco Bay's cooling fog in the summer. Phil Coturri's biodynamic vineyard management practices along with dry-farming and cane pruning result in small yields (less than 2 tons per acre) of the highest quality grapes. The vineyard is certified organic by CCOF.

**TASTING NOTES:** Deliciously layered with strawberry, raspberry, wild berry, and floral tones which fold into cedar and cigar box, ending with an earthy profile. The wine's texture is elegant and rich, with a deep, lingering finish.