



ESTATE  GROWN

Reliz Creek

PINOT NOIR
2006

Appellation: 100% Arroyo Seco, Monterey
Varietal Content: 100% Pinot Noir
Winemaker: Karl D. Wente
Alcohol: 14.5%
pH: 3.48
Total Acid: 0.56g/100ml
Residual Sugar: Dry

Origin: Since the early 1960's, Wente Vineyards has been growing Pinot Noir in the Arroyo Seco region of Monterey. This wine was named after the creek that runs through the Estate vineyards. Arroyo Seco is the ideal region to grow this Burgundian varietal because of the long, cool growing season, which allows the grapes to fully ripen and develop deep fruit flavors. The gravelly-loam soils found here, rich with shale and limestone deposits, impart desirable earthy and mineral qualities to the wine. There are several blocks dating back to 1963, which are planted with the old Pommard and Martini clones. Neighboring these are much more recent, high-density plantings that include a variety of new clones. All of the fruit is hand picked and sorted.

Fermentation: The fermentation took place in small, upright, stainless steel fermenters. The fermenting must was gently pumped-over twice daily.

Aging: This wine was aged for 14 months in a combination of new American, French, Eastern European and neutral oak barrels.

Description: This vintage of Reliz Creek Pinot Noir has aromas of cherry and vanilla, with hints of toasted oak, earth and cigar box. Flavors of black cherry and vanilla are followed by a smooth fruity finish, with undertones of earth and clove.



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