

APOLLONI VINEYARDS



2006 Estate Pinot Noir

This Pinot Noir greets you with toasted vanilla and berries then opens up with black cherry, dark fruit and a hint of chocolate. This Pinot Noir is perfect with filet mignon and mild dishes which will compliment the wine's subtle depth of flavors.

This wine is produced exclusively from our estate-grown fruit of our Flaminia, Filippo and Olivia vineyards. This vineyard combination yields complete fruit flavors and the use of 10% whole clusters and 33% new French oak barrels add depth and complexity.

Grape Types: Dijon Clones 113, 114, 115, 667, 777, Wadenswil & Pommard

Vineyards: Filippo, Olivia, Flaminia

Harvest Date: 27 September – 1 October 2006

Sugar at harvest: 24.5° Brix

PH: 3.67

Alcohol: 13.6 % by volume

1,035 Cases Produced

