



## 2006 *Van der Kamp Vineyard* Pinot noir

The Van der Kamp family has been making wine from this highest (1,400ft) vineyard on Sonoma Mountain for over four decades. Martin has now turned vineyard management to son Ulysses, who does most of the pruning with his own hands. The Tibetan prayer flags that flutter through the vineyard (as well as in our winery as a gift from Martin to us) are fitting symbols of the rich and vibrant life that this family leads in respecting and tending to the land, to each other, and to their wine community. We are grateful to be a part of this van der Kamp winegrowing community, and are proud to bring to you this pure expression of unique *terroir* on which our friends raise their children, grandchildren, and wine.

**Tasting notes:** As wild and feral as the site at the top of the mountain can yield! Aromas are of smoked venison, roasted meats, dark-roasted coffee and dark, almost tropical yet still berry-like fruits and a kind of visceral, exciting muskiness. On the palate the excitement continues with dark tones and roasted chicory and exotic, darkly spicy fruits. The palate is downright hedonistic with textural lushness and seductively rich and layered tannins. The plush presentation absolutely caresses your tongue, as only Pinot noir in its most sexy state can do. Enjoy for many, many years to come as this will be an extremely long-lived, hale and hearty wine.

### Technical Data:

- **Vineyard:** Site of the oldest Pinot noir grapes in Sonoma County, a couple of years ago Martin and Ulysses replanted a portion of the vineyard to the newest Dijon clones. Though small, the site is quite diverse, with at least 3 distinct soil types planted to 7 clones of Pinot noir as well as Pinot Meunier.
- **Harvest:** This was one of the most stressful vintages on record. Ulysses went through the vineyard time and time again, cutting out spots of Botrytis as they cropped up, keeping the rot from infecting the vineyard as happened in so many other surrounding vineyards. We have NEVER seen so much dedication to the craft of viticulture as Ulysses van der Kamp exhibited this year, and the resulting wine is completely to his credit!
- **Fermentation:** We held to 100% wild ferments this year, leading to LOTS of fermentation challenges, both primary and ML fermentation. Primary did not finish until June of the following year, after a lot of barrel selections for the most active native ferments, and then using these to cross-inoculate. Definitely not practicing safe winemaking!
- **Barrel aging:** We tend to favor the complimentary flavors of Francois Freres for this mountain site. Only about 18% new French oak (the least we have ever used for this vineyard) was used due to the feral nature of this tough, yeast-stressed year. Total time in barrel was 11 months.
- Final bottling technical information of **1,086** cases of this mountain magic:
  - pH: 3.72
  - TA: 5.9 g/L
  - 14.6% alcohol
  - Residual sugar: 0.09% (wow, that's really dry!)
  - Appellation: Sonoma Mountain
  - Calif. Retail Price: \$48/btl