



## 2006 *Auction Block* Pinot noir

Auction Block Pinot noir is a wine dedicated to the many charities Tandem has been supporting since we first started selling wine in late 2002. Comprised of the best barrels of our best vineyards, this wine is always meant to show how enduring yet generous and rich Pinot noir can be. This wine is built for the long haul. It will last the test of time as it is “auctioned off” to charitable collectors, yielding long-term results for both wine enthusiast and the organizations that help to fight diseases, support children and promote the arts and sciences of our world.

**Tasting notes:** Delicate perfume and floral notes are laced around an intense and sheer volume of dark fruits, smoked venison and gamey, forest floor. The aroma is VERY pretty, complex and intense! The palate is still tightly wound, with a big entry that speaks of both power and ageability. The mid-to late-palate shows off what Pinot can do best: have power and weight and still levitate, defying gravity with its elegance and loooooong finish. This is a wine that will speak now to your hedonistic senses, yet will only increase in complexity over the years.

### **Technical Data:**

- Vineyards: This is the first year where our Manchester Ridge Vineyard on a coastal Mendocino ridge adds a voice to the hills and sun of Sonoma County. Of course we have rounded up the usual suspects of van der Kamp’s forest floor and high mountain tannins, the poise of Sangiacomo Sonoma Coast sensibilities and the layering of Silver Pines, along with structure provided by the Clevner Mariafeld clone from Hawk’s Roost vineyard in the heart of the Russian River. The cool year did give us a great benefit in arriving at an alcohol of 13.4%, even though the label is listed as over 14% - we would rather pay the extra taxes than be on the wrong side of the TTB (Tax and Trade Bureau)!
- Harvest: Once again nature provided us with an exceptionally cool year, with picking dates pushing right up into late October rains. The coolness gives linearity to the wines and a more feral quality that cannot be found in years where one has perfect and early ripeness to the grapes.
- Fermentation: done completely spontaneous for both primary and malolactic fermentation, we almost always choose the wild side of wine microbiology. Extended cold-soak during pre-fermentation helped to encourage the cool-climate yeast living in these vineyards and our winery. Most of the wine pressed before dryness which allows for the primary fermentation to finish in barrel, giving greater complexity, subtlety and integration to the oak aromas and flavors in the wine.
- Barrel aging: After pressing, most of the wines went directly to barrel without settling or racking. Barrels from Remond, Sirugue and Francois Freres coopers of Burgundy were used. Age of cooperage was 18% new, with additional neutrality of wood spread over once-, twice- and thrice-used barrels. Total time in barrel was 11 months with bottling after directly racking off of the fermentation lees.
- Bottling: **916 cases** of this unfinned, gravity-racked wine were bottled in late August 2007:
  - pH: 3.74
  - TA: 6.76 g/L
  - 13.4% alcohol
  - Residual sugar: 0.17%
  - Appellation: Sonoma County
  - Calif Retail Price: \$60/btl