

# ~ Cambria Estate Wines ~

## 2006 Julia's Vineyard Pinot Noir

"OUR 2006 JULIA'S PINOT NOIR OFFERS FRESH CHERRY, BLUEBERRY, STRAWBERRY AND CRANBERRY FRUIT FLAVORS ACCENTED WITH CINNAMON AND VANILLA OAK SPICE CHARACTERS. THE MID-PALATE HAS A SILKY TEXTURE AND BALANCED TANNINS THAT LEAD INTO A FRUITY AND EARTHY FINISH."

— DENISE SHURTLEFF, WINEMAKER

Julia's Vineyard is located on the cooler, western end of the Cambria Estate. Named after the owner's youngest daughter, all fruit from Julia's Vineyard is hand harvested and estate grown and is reflective of the high quality of Pinot Noir from the Santa Maria Bench in Northern Santa Barbara County. Maritime influences that funnel in from the Pacific Ocean help maintain mild temperatures and extend the vineyard's growing season. The long hangtime fosters the development of ripe fruit with well-balanced acids and optimal varietal characteristics. Several clones of Pinot Noir are grown on the property including Pommard Clones 4, 5, Swiss Clones 2A, 23 and Dijon Clones 115, 667 and 777. Each clone adds its own distinct dimension to Julia's overall flavor profile: the Pommard clone is noteworthy for its deep plum fruit; the Swiss Clones bring floral components and structure to the wine; the Dijon clones add bright, red fruit flavors.

The soils of Julia's Vineyard are ideal for Pinot Noir. The ancient alluvial deposits from the Sisquoc River lead to excellent drainage and low vine vigor. Pinot Noir is a difficult varietal to farm and our vineyard team meticulously watches over and cares for each vine. Leaf-pulling in the early season allows for more sun exposure on the grape clusters, which in turn promotes even and complete ripening. In addition, extensive canopy management techniques are practiced—forcing the vine's energy into ripening the fruit. At veraison, the less mature "green" clusters are removed so the primary clusters are able to fully develop. Each year, Julia's Vineyard Pinot Noir is hand-harvested by Cambria's seasoned vineyard crew.

After harvest, the grapes are brought into the winery where they are de-stemmed. The berries are then gently moved into jacketed stainless steel tanks for a seven-day cold soak at 45°F—a process which helps to extract color and retain bright, red fruit flavors. After a week, the must (berries and juice) is warmed to ambient temperature, yeast is added, and fermentation begins. At Cambria, we prefer small, open-top fermenters that allow for better extraction of color and flavor from the grapes. Finally, the wine is transferred into French oak barrels (medium-plus toast) to age over many months. Aging in casks facilitates the development of velvety tannins and rounds out the mid-palate.

### WINE SPECIFICS



COMPOSITION: 100% PINOT NOIR

CLONES: 4, 5, 23, 2A, 115, 667, 777

APPELLATION: SANTA MARIA VALLEY

ALCOHOL CONTENT: 13.9%

PH: 3.56

BARREL AGING: 6 1/2 MONTHS IN 100% FRENCH OAK, (30% NEW)

TOTAL ACIDITY: 0.55 G/100ML

BOTTLING DATE: JULY 2007

RELEASE DATE: DECEMBER 2007

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