



TOAD HALL CELLARS



2005 LAVENDER HILL PINOT NOIR

TECHNICAL DATA

VARIETAL MAKE UP:	100% PINOT NOIR
APPELLATION:	CARNEROS
AGING/FINISHING:	9 MONTHS IN 100% BURGUNDY BARRELS 50% NEW FRENCH OAK, NO FINING, POLISH FILTERING
PRODUCTION:	425 CASES
ALCOHOL:	14.4%
TA:	0.49
PH:	3.79
RELEASE:	JULY 2007

The 2005 Lavender Hill Pinot Noir is produced from 100% Dijon Clone Pinot Noir vines grown in the Carneros Region of the Napa Valley. During the growing season some clusters were thinned to insure ripe, small berries and concentrated flavors. Harvesting is done by hand in the early morning and de-stemming takes place immediately to avoid harsh tannins. A pre-fermentation process called "cold soak" helps to stabilize grapes from the harvest shock. After fermentation the grapes are gently pressed and the juice is aged in 100% Burgundy Barrels for 9 months. This reserve blend represents our best 17 barrels of Dijon Clone wine produced from the 2005 vintage. It is the first vintage to be bottled unfiltered allowing the true depth of the vineyard characteristics to shine.

This ruby red beauty offers you everything you want from a Pinot Noir. Aromas of violet and blueberry lead to flavors of dried cranberry and raspberry with just a hint of earthiness. This is an elegant wine with a finish that coats your palate. The green tea-like tannins add complexity and roundness to a long finish that is reminiscent of a true Burgundy!