



2006 RR Pinot Noir
Ridgecrest Vineyards
Ribbon Ridge AVA
Willamette Valley
Oregon



Vintage Notes

I have the highest regard for the Pinot Noirs in barrel, not having seen better fruit EVER from selected blocks or vineyards, including 22 harvests from Ridgecrest! The reds should be held to high expectations. The whites are the surprise, since a very warm vintage often blunts the acid, raises alcohol to unbalance the wine, and softens the fruit to soft and fleshy. Not so in 2006. The Pinot Gris, Chardonnay, Riesling, and Pinot Blanc are crisp, bright, and scintillating in fruit aromas and complex in spice and fruit flavors. The warmth that came during the growing season abated before most fruit seriously began ripening, with cooler days and, especially important, acid-saving nights giving finesse to the wines. Appealing early, they should age respectably, too. Color me pleased.

93pts Wine Advocate
 92pts IWC/Vinous

Tasting Notes

Saturated red color. Cherry-cola, blackberry and rose on the nose. Vibrant red and dark berry flavors are given depth by sweet cola and licorice qualities and framed by velvety tannins. Suavely blends richness with vivacity and finishes with echoes of sweet dark berries and candied flowers. This is really sexy.

- *IWC*

Technical Data

Alcohol - 14.9%

TA - 6.0 g/L

pH - 3.50

Cases produced - 594

Release - October 2008

Drink - now - 2023



Aging wine

building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Pinot Noir freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

"One of the dimensions of fine wine that is often overlooked is bottle development."

- Harry Peterson-Nedry

As a wine ages, it gains a fourth Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery. Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've been aging just for you.



Age-worthy wines from the first vines planted on Ribbon Ridge.

