

Cima Collina

2005 Hilltop Ranch Pinot Noir Monterey County

Appellation:
MONTEREY

Vineyards:
HILLTOP RANCH VINEYARD

Blend:
100% PINOT NOIR

Winemaking:
UNFINED, UNFILTERED

Aging:
11 MONTHS IN FRENCH
OAK BARRELS, 40% NEW

Alcohol:
14%

Bottled:
AUGUST, 2006

Production:
169 CASES

Winemaker:
ANNETTE HOFF

Suggested Retail:
\$60

Cima Collina Winery
Marina, Monterey County, California
831. 384. 7806
www.cimacollina.com

Tasting Room
San Carlos, between Ocean & 7th
Carmel by the Sea California
831 / 620-0645



We offer this inaugural vintage with pride. This small bottling of Pinot Noir is from our estate vineyard 700 feet above sea level and 14 miles from the ocean in Carmel Valley.

The grapes that come from this vineyard are generally of small size and are much darker and richer than most Pinot Noir fruit, and we attribute this to soil, clonal selections, and climate. The grapes were harvested by hand.

At the winery we gently destemmed them, then they were fermented in open top tanks and punched down gently.

The wines were drained and pressed then aged in French oak, 40% new, for 11 months. The wine is unfinned and unfiltered.

It is a blend of fruit from all of the blocks in the vineyard and is a powerful, dark, rich wine with aromas and flavors of plums, blueberries, leather, earth, smoke and spice. It will benefit from some bottle ageing now since it is still in its infancy, and because it's a well-structured wine, it will age in the cellar for at least the next 10 years. We recommend giving this wine some air after opening, or decanting it.

The imprinted label is a precious metal, combining silver and palladium silk-screened on the bottle, then hand finished with ribbon, silver foil necker and numbered on the back.

Hilltop Ranch

Small, estate, organically-farmed 3.5 acre vineyard located approximately 1 mile east of Carmel Valley Village. Oddly enough, the vineyard is not located in the Carmel Valley AVA as it is a few-hundred yards away from the AVA border!

Planted on “chalk rock” – calcium-based clay/mineral rock. This is a very well-draining, dry, beautiful site for growing grapes. Produces intense, concentrated, dark fruit flavors and aromas

“New World” style Pinot, but with good acidic structure – long-lived in the bottle

Dijon 115, 667, 777, 375 clones

