

Appellation:
MONTEREY

Vineyards:
100% CHULA VIÑA VINEYARD

Blend:
100% PINOT NOIR

Aging:
10 MONTHS IN FRENCH
OAK BARRELS, 27% NEW

Alcohol:
13.9%

Bottled:
AUGUST 24, 2006

Production:
1891 CASES

Winemaker:
ANNETTE HOFF

Suggested Retail Price:
\$28

Release Date:
NOVEMBER, 2006

*Cima Collina Winery
Marina, Monterey County, California
831/384-7806
www.ciimacollina.com*

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*Tasting Room & Art Gallery
San Carlos between Ocean & 7th
Carmel by the Sea, California
831/620-0645
Thursday – Monday 11 to 6*

Cima Collina

2005
CHULA VIÑA VINEYARD
PINOT NOIR
Monterey County

The 2005 Chula Viña Vineyard Pinot Noir is our first release of a vineyard designated Pinot Noir, and so begins our ongoing relationship and experimentation with the great potential of single vineyard Pinots from the Monterey region. Yet this is not a complete experimentation as we are intimately familiar with this outstanding vineyard.

The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña fruit from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun, these factors provide a setting for the cultivation of stunning fruit. Grapes ripen slightly quicker on this side of the valley attaining a robust, complex character.

Everything about this wine was handmade in our minimalist approach. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into oak barrels of which 27% were new. There it rested for 10 months before bottling.

Purely Pinot Noir in character, the wine shows off black cherry and plum aromas that return in the flavor. Notes of toasted cedar, smoke and spice are well integrated into the wine. The balance and complexity of this new wine is achieved in large part from its velvety tannins and apparent structure that we believe is a critical component of fine Monterey Pinot Noir.