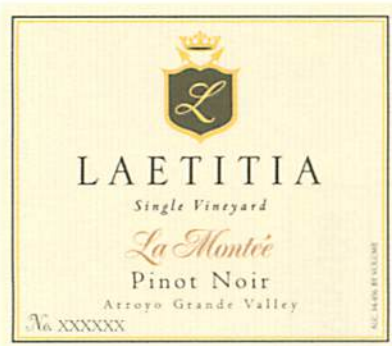


# LAETITIA

VINEYARD & WINERY

## LA MONTÉE



**VINTAGE** 2006  
**APPELLATION** Arroyo Grande Valley  
**VARIETAL** Pinot Noir  
**VINEYARD BLOCK** N2  
**CLONE** 115  
**HARVEST DATE** 9/26/06  
**BRIX AT HARVEST** 25.5°  
**ALCOHOL** 14.4%  
**pH** 3.65  
**TA** 6.2 g/l  
**CASE PRODUCTION** 420

### VINEYARD ESSENTIALS

La Montée is planted on a bench on the southern tip on the Laetitia Estate on what the Natural Resources Conservation Service classifies as shaly sandy clay loam soils. Due to its lower elevation this Pinot Noir sees more fog than the hillside plantings. The block is planted to Dijon Clone 115 and spans 8.99 acres.

### WINEMAKER'S JOURNAL

The Pinot showed extremely concentrated color immediately upon de-stemming. Cold soaked for 4 days, the grapes were then whole berry fermented in small open top fermenters, with minimal handling and pump-over extraction, to maximize the expression of the vineyard and the vintage's personality. The wine received 12 months aging in a combination of François Frères and Rousseau French oak barrels, with 40% new oak. The 2006 final blend is comprised of 100% Dijon Clone 115. The wine was inoculated in barrel for malolactic fermentation and finished 100% complete.

### TASTING NOTES

The 2006 La Montée is fresh and vibrant with delicate, vivid cranberry, black cherry, and raspberry aromas that are lively and complex. Lightly floral notes open up into a broad fig, dark chocolate aroma with a nice earthy truffle mushroom touch. Tremendously complex finish lasting more than a minute, with black pepper, tobacco and raspberry notes and very fine tannins. A great wine.

### 2006 GROWING SEASON

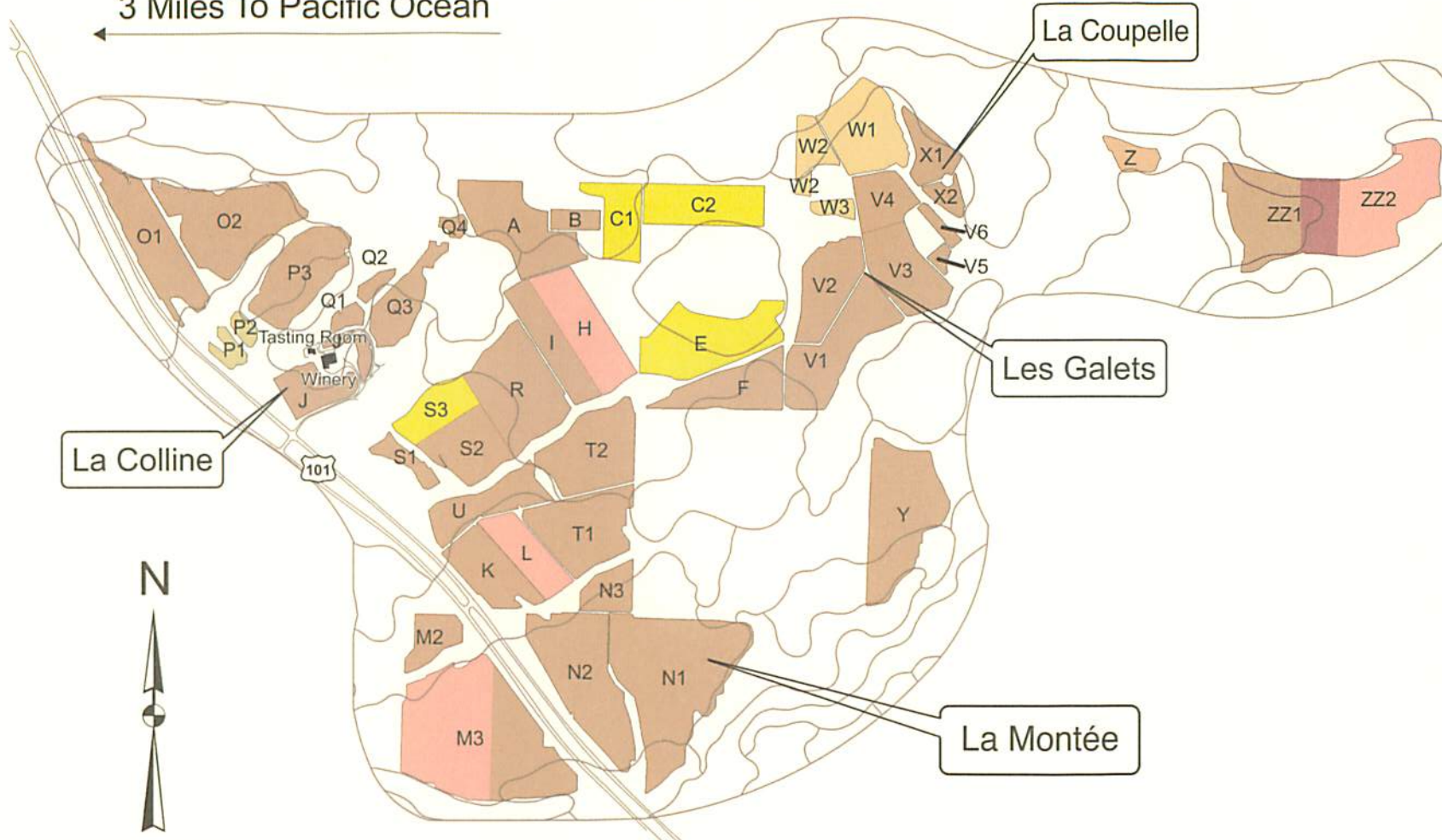
The vines crawled out of the starting block. January and February were, for the most part, unusually cold, and March was wet. Consequently, budbreak was late, occurring at the end of March, working out strategically. The July heat wave that hammered the North Coast also struck the Central Coast, but with less force so the grapes, still green and thick-skinned at that stage, suffered little damage. The weather then remained cool until October, when it finally began to warm up. Delayed by nearly 3 weeks due to inclement weather, the Pinot Noir harvest lasted nearly a month. The crop was relatively light with dense and saturated grapes with slightly higher acidity due to the cool weather.

For the first time in Laetitia Estate's history, a vintage was picked entirely in the dark. The 2006 vintage was "nightharvested" meaning that all of the grapes were picked from late at night into the pre-dawn hours of the morning. The cool night temperatures allow the fruit to retain its bright flavors, acids, and sugars that might otherwise be compromised under the harsh light and temperatures of day. A challenging vintage elsewhere in California becomes a Godsend for the Laetitia Estate.

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VINEYARD & WINERY

3 Miles To Pacific Ocean



## Legend

Variety - 622.95 acres

Pinot Noir - 443.63 acres

Pinot Blanc - 57.11 acres

Chardonnay - 79.34 acres

Tempranillo - 10.21 acres

Syrah - 24.66 acres

Pinot Gris - 4.40 acres

White Reisling - 3.60 acres