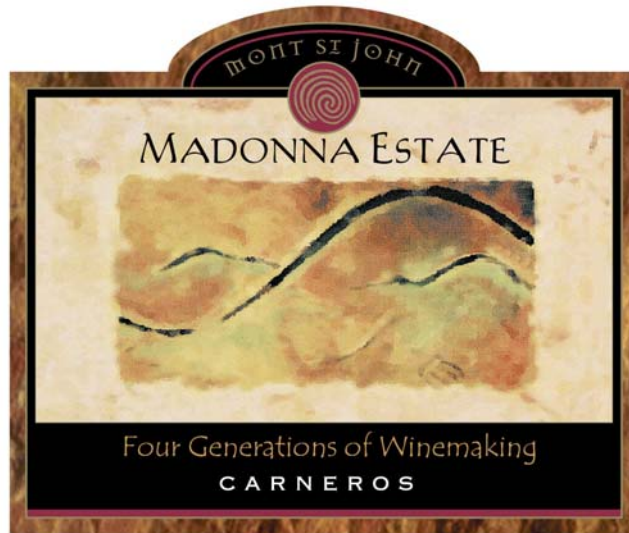


2006 PINOT NOIR



WINE STATISTICS

COMPOSITION:	100% Pinot Noir, 100% Organically Grown Grapes
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	September 25 th , September 27 th , September 28 th and September 29 th
SUGAR AT HARVEST:	24.5 degrees Brix
AGING/COOPERAGE:	100% barrel fermented, small French oak barrels
ALCOHOL:	13.9% by volume
ACIDITY:	TA = .57g/100 ml; pH = 3.6
RELEASE DATE:	September 2007
WINERY RETAIL:	\$30.00

WINEMAKER'S NOTES

Upon arrival at the winery, our fruit was de-stemmed, and the whole berries were put into tank. After a 3 day cold soak to extract the perfect amount of color and tannin, we began the fermentation process. In order to acquire as much as possible from the fruit in the most delicate manner, we punched down the cap on a daily basis. Once fermentation was complete, we drew off the wine, allowed it settle for 3 days, and transferred it into small French oak barrels for approximately ten months of aging. The Carneros Region provides the soil and climate necessary to capture the true essence of the delicate Pinot Noir grape. This includes strawberry, cherry, and earthy characteristics. This wine is extremely fruit forward, and is an excellent "food" pairing wine. Supple tannins are balanced with crisp acidity on the palate for a long, lingering finish.

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