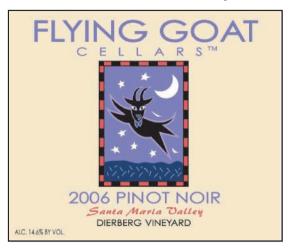
Product Fact Sheet

2006 Pinot Noir, Dierberg Vineyard Santa Maria Valley



It is so interesting to make wine from a specific vineyard and block year after year and to experience the subtleties in the fruit due to vine age. The 2006 Pinot Noir from the Dierberg vineyard is the sixth Flying Goat release from this 161-acre paradise for Pinot Noir. The cooling breezes from the nearby Pacific Ocean allow Jim Dierberg's stellar vineyard crew to grow a cornucopia of ten different clones in twenty-five distinct blocks, including some classic and "old world" selections. Flying Goat is fortunate to obtain both clone 115 (one of the Dijonaise clones) and clone 31 (aka the Martini clone) from Block 3 of this ultra-premium vineyard.

A long growing season with cool temperatures throughout the summertime resulted in extended time on the vine, with harvest not commencing until mid September. This, combined with a smaller than average crop size due to the onset of drought conditions, resulted in gorgeous little clusters with optimal balance of ripeness, tannins and acids.

A glistening maroon color with garnet edges shimmers in the glass. A swirl unleashes spicy notes of sandalwood, lavender and cran-cherry with underlying hints of smoked bacon. That first taste first reminds of blackberries, then a bit of forest floor earthiness and hints of mocha, followed by nuances of boysenberry. The 2006 Pinot Noir, Dierberg is certainly displaying the maturity of the vines with superb structure and chic complexity from both fruit and barrel. Although the sunshine that always seemed to be a component to Flying Goat wines from Dierberg is still there, the wine displays a classiness that only comes with maturity and experience. This is a beautiful wine with "old world" style, and a lingering finish that just keeps going. Bring on the food!

Harvested: September, 2006 Alcohol % by Volume: 14.6%

Bottled: July, 2007 pH: 3.62 Released: February, 2008 TA: 0.67 g/L

Case Production: 352 cases 750ml Oak: 25% new French Oak

70 cases 375ml