

BYRON

2006 SIERRA MADRE VINEYARD PINOT NOIR

B ABOUT BYRON

Not long ago the Santa Maria Bench was grasslands – a pristine stretch of emerald green in the winter and alchemy gold in the summer. That all changed in 1964 when Uriel Nielson planted Santa Barbara County’s first commercial vineyard. The Byron Estate is located on the site of Mr. Nielson’s original plantings. For the past two decades we have experimented to find the best clones, rootstock, trellising and farming protocols for our cool climate and benchland soils. We produce small quantities of Chardonnay and Pinot Noir from our estate and other exceptional vineyards throughout the Santa Maria Valley.

TASTING NOTES

The 2006 Sierra Madre Pinot Noir possesses a generous bouquet of rose petals, plum, earth and mushroom. With soft tannins and long intense flavors, this wine is deep, rich and complex.

WINEMAKER NOTES

The grapes for this 2006 Sierra Madre Pinot Noir were hand-sorted and received five days of cold maceration to develop fruit character, color and body. During fermentation, a combination of punch-downs and pump-overs was used to circulate the skins and juice, ensuring maximum extraction. The wine was transferred to small French oak barrels in our temperature and humidity controlled barrel rooms for 11 months.

APPELLATION

The Santa Maria Valley – of Santa Barbara County – is one of California’s coolest AVAs, with one of the longest growing seasons in the world. The region is defined by its well-drained, lean soils and the unique east/west transverse mountain ranges that act as a funnel for fog and cold winds off the Pacific Ocean. Santa Maria Valley is considered one of America’s premier appellations for Burgundian varieties.

VINEYARD PROFILE

All of the grapes for this Pinot are from the coolest, westernmost vineyard in the Santa Maria Valley. Located 8 miles west of the winery, the Sierra Madre Vineyard has sandy loam soils that are light, lean and well-drained. The old vines produce tiny berries in small clusters, resulting in expressive wines with bright aromas, exceptional depth and silky finishes.

VINTAGE CHARACTER

The 2006 vintage was a typical year in Santa Maria Valley. Bud break began toward the end of February, which is normal for the area. Early spring was wet, and late spring was sunny, dry and mild. The dry conditions in late spring encouraged small berries, even though the cluster weights were above average. The cool temperatures encouraged flavor development without dramatic increases in sugar. The resulting wines are complex with good depth and color.

VINTAGE	2006
VARIETAL COMPONENT	100% Pinot Noir
APPELLATION	Santa Maria Valley
AGING	11 Months in 100% French Oak
ALCOHOL	14.5%
HARVEST DATE	September 27, 2006
BOTTLING DATE	September 17, 2007
RELEASE DATE	September 22, 2008
CASE PRODUCTION	572 (6 - 750 ml cases)
SUGGESTED RETAIL	\$40.00

