

## 2006 FRANCIS TANNAHILL HERMIT PINOT NOIR

Francis Tannahill was founded in 2001 by Cheryl Francis and Sam Tannahill to make wines that balance power and concentration with integrity and elegance. Select growers, vineyards and blocks are chosen and carefully tended to purely express unique terroirs using old world techniques and impeccable winemaking. The Hermit Pinot Noir is named for their first son, Theodore, who showed them another side of their lives together. The wine possesses great integrity and is the sum of Cheryl & Sam's undiluted passion for Oregon Pinot Noir.

### TASTING NOTES

The 2006 vintage was hot and this wine wears its ripeness like a badge of honor. Yet while proud of the vintage, it also fits into the classic Oregon mold of restraint and elegance. On the nose there are primary aromas of raspberries, blueberries, earth, Indian spices, ripe red cherries, minerals, beeswax and tobacco. As the wine opens, more complex aromatics of cloves, dust, juicy red currants, toasty oak and candied violets deepen the initial aromas. In the mouth, the wine mirrors the aromatics with an attack loaded with dusty red fruits, richness and elegance. The wine's soft, tannic structure and nice acidity give shape to the concentration of ripe fruit. On the mid-palate, the wine blossoms and reveals itself fully with a weight and density that is held back from becoming ponderous due to Oregon Pinot Noir's inherent transparency and poise. The finish is long, tight and slightly austere which is refreshing and cleansing after the weight of the attack and mid-palate and promises a long life ahead of it. *590 cases produced.*

### VINEYARD/WINEMAKING

The 2006 Francis Tannahill Hermit Pinot Noir is a blend from several exceptional Willamette Valley vineyard sites including: Pearl, Eola Hills Vineyard, Carabella Vineyard, Maresh Vineyard, Shea Vineyard and David Hill Vineyard. All of the portions were fermented in oak open top tanks. Each individual vineyard lot was fermented with at least 25% whole clusters and punched down 1-5 times a day. Nothing was used in the fermentation and ageing of this wine save sulfur dioxide. No yeasts, enzymes, acidity or malolactic bacteria were added. The wine was raked, blended and bottled in September 2007 after spending 11 months in French oak barrels.

### VINTAGE

The 2006 Oregon growing season started late and wet but offered great weather for flowering, setting the largest crop that we have seen in a few years with abundant but not large clusters. A gorgeous summer heated dramatically in June and July, but cooled appreciably in August to begin a soft, slow slide into harvest. The Willamette Valley heated up again pushing the small berries into overdrive and launching an early harvest for Pinot Noir.