

**Appellation:**  
MONTEREY

**Vineyards:**  
100% CHULA VIÑA VINEYARD

**Blend:**  
100% PINOT NOIR

**Aging:**  
10 MONTHS IN FRENCH  
OAK BARRELS, 27% NEW

**Alcohol:**  
14.1%

**Bottled:**  
SEPTEMBER 11, 2007

**Production:**  
1273 CASES

**Winemaker:**  
ANNETTE HOFF

**Suggested Retail Price:**  
\$28

**Release Date:**  
NOVEMBER, 2008

*Cima Collina Winery*  
*Marina, Monterey County, California*  
*831/384 – 7806*  
*www.ciimacollina.com*

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*Tasting Room*  
*San Carlos between Ocean & 7<sup>th</sup>*  
*Carmel by the Sea, California*  
*831 / 620 – 0645*  
*Thursday – Monday 11 to 6*

*Cima Collina*

**2006**  
**CHULA VIÑA VINEYARD**  
**PINOT NOIR**  
*Monterey County*

The 2006 Chula Viña Vineyard Pinot Noir is our first release of a vineyard designated Pinot Noir, and so begins our ongoing relationship and experimentation with the great potential of single vineyard Pinots from the Monterey region. Yet this is not a complete experimentation as we are intimately familiar with this outstanding vineyard.

The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña fruit from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun, these factors provide a setting for the cultivation of stunning fruit. Grapes ripen slightly quicker on this side of the valley attaining a robust, complex character.

Everything about this wine was handmade in our minimalist approach. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into oak barrels of which 27% were new. There it rested for 10 months before bottling.

Purely Pinot Noir in character, the wine shows off black cherry and plum aromas that return in the flavor. Notes of toasted cedar, smoke and spice are well integrated into the wine. The balance and complexity of this new wine is achieved in large part from its velvety tannins and apparent structure that we believe is a critical component of fine Monterey Pinot Noir.

## Chula Viña

Located approximately 7 miles east of Highway 101 in Chualar Canyon

Site is southwest-facing, approx. 500 foot elevation in the foothills of the Gavilans; sunny and warm, breezy, but protected from Salinas Valley winds

Dry, decomposed granite soil

Pommard, La Tache, Dijon 115 & 777 clones

Straightforward red and dark fruits, heavier tannins, good structure, very food-friendly

