

**Appellation:**  
MONTEREY

**Vineyards:**  
CHULA VIÑA VINEYARD  
LUCIA HIGHLANDS VINEYARD  
HILLTOP RANCH ESTATE VINEYARD

**Blend:**  
100 % PINOT NOIR

**Aging:**  
10 MONTHS IN FRENCH  
OAK BARRELS, 28 % NEW

**Alcohol:**  
14.2 %

**Bottled:**  
AUGUST 25, 2007

**Production:**  
1249 CASES

**Winemaker:**  
ANNETTE HOFF

**Suggested Retail:**  
\$26

**Release Date:**  
MAY, 2008

*Cima Collina Winery*  
3344 Paul Davis Drive, Suite 6  
Marina, Monterey County, California  
831/384-7806  
[www.cimacollina.com](http://www.cimacollina.com)

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

*Cima Collina*

**2006**  
**PINOT NOIR**  
**Monterey County**

The grapes included in this blend were harvested from three distinct sites: two vineyards on opposite sides of the Salinas Valley in Monterey (Chula Vina and Tondre Grapefield), and also from our own estate vineyard in Carmel Valley, Hilltop Ranch. Chula Vina tends to express very broad dark fruit and nice tannin and mouthfeel. Tondre is a classic pinot: aromatic, delicate, complex yet full-bodied. Hilltop Pinot is bold, dark, expressive.

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 28% were new. There it rested for 10 months before bottling.

The resulting wine is purely Pinot Noir in character, the wine shows off black cherry and plum aromas that return in the flavor. Notes of toasted cedar 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.