



## 2006 Kali Hart Pinot Noir, Monterey

Kali Hart is a stand alone “winery within a winery” named after the Talbott’s youngest daughter Kalin “Kali” Hart Talbott. The wine portrays the youthful, vibrant, and appealing characteristics of its namesake. Both the inaugural 2000 release of Kali Hart Pinot, and the follow-up 2001 vintage sold out within months of release. Today, this bright and enticing wine remains one of Talbott’s most popular and best-selling bottlings.

### Vineyards

The fruit for Kali Hart Pinot Noir is sourced from distinct, young new clone plantings in the River Road and Sleepy Hollow Vineyards, located in the Santa Lucia Highlands AVA. The vines in all of these blocks, now in their ninth leaf, are the youngest on the estate. The clones planted in these sections are Pommard and Dijon plantings on various strains of disease and pest-resistant, shy-bearing rootstock. In keeping with our “winery within a winery” philosophy, vinification for Kali Hart is kept completely separate from our Logan and Case Pinot Noirs.

### Winemaking:

- Hand-sorted estate fruit, destemmed and lightly crushed
- Cool fermented in small, open-top fermenters for 21 days
- Punched down by hand during fermentation
- Pressed off to French oak for five months, 20% new oak, balance neutral
- Bottle aged for six months prior to release

### Tasting Notes:

The 2006 Kali Hart Pinot Noir is a dark garnet color with superb clarity. Aromas of blueberry, nutmeg, strawberry and plum are complemented by floral notes and spicy French oak. This wine, true to previous vintages, is fruit-driven. On the palate, the 2006 incarnation of Kali Hart shows lush flavors of cherry, blueberry and cola, with a hint of vanilla. The finish is long and dry, with a touch of sweet French oak. This wine is bright and supple, and is designed to be enjoyed in its youth.

**Composition**                      **100% Pinot Noir**

### Technical Notes

Alcohol	14.4%
pH	3.59
TA	.67
Brix	-1.65
RS	.025

**Release Date**                      **November 2007**

**Suggested Retail**                **\$20.00**