



# TR ELLIOTT

*Queste*

*Vintage: 2006*

*Appellation: 100% Russian River Valley*

*Varietal: 100% Pinot Noir*

*Clones: 777 (55%), Pommard (35%),  
and 115 (10%)*

*Alcohol: 14.5%*

*Aging: Ten months in French Oak barrels  
(35% new)*

*Bottled: August 20, 2007*

*Production: 550 Cases*



TR Elliott *Queste* Pinot Noir is a cuvée of 22 barrels of wine. We selected 15 barrels from our Hallberg Vineyard wine and another 7 from our O'Connell Vineyard wine and blended them together to make the 2006 *Queste*.

Dijon clones, a long, cool growing season and the Gold Ridge sandy loam soils are typical of both the Hallberg and the O'Connell Vineyards. To ensure the highest quality, the grapes were handpicked (the Hallberg Vineyard was picked at night), hand-sorted, then cold-soaked and fermented (11% whole cluster) in small, stainless steel, open-top vats prior to aging in French oak barrels. Thirty-five percent of the *Queste* cuvée barrels were new.

The elegance of the 777 and the lusciousness of the Pommard clones are evident in this wine. The color is a bright plum with some purplish hues on the rim of the glass. Aromas of cherries and dark rose are overlain with blackberry and figs. This is followed by the interplay of a seductive vanilla and sandalwood, white chocolate, and brown sugar, ending in hints of fennel and licorice spices. Dusty earth tones give way to game and mushroom. The palate moves between intense chocolate, dark cherries, and sweet cranberry with tea. There is nice concentration of flavors surrounded by broad tannins and a rich and full mouthfeel. Hints of cedar persist in its long sweet finish.

Consistent with our philosophy of letting the fruit express itself, we bottled these wines unfinned and unfiltered.