



TR ELLIOTT

Three Plumes

Vintage: 2006

Appellation: 100% Russian River Valley

Varietal: 100% Pinot Noir

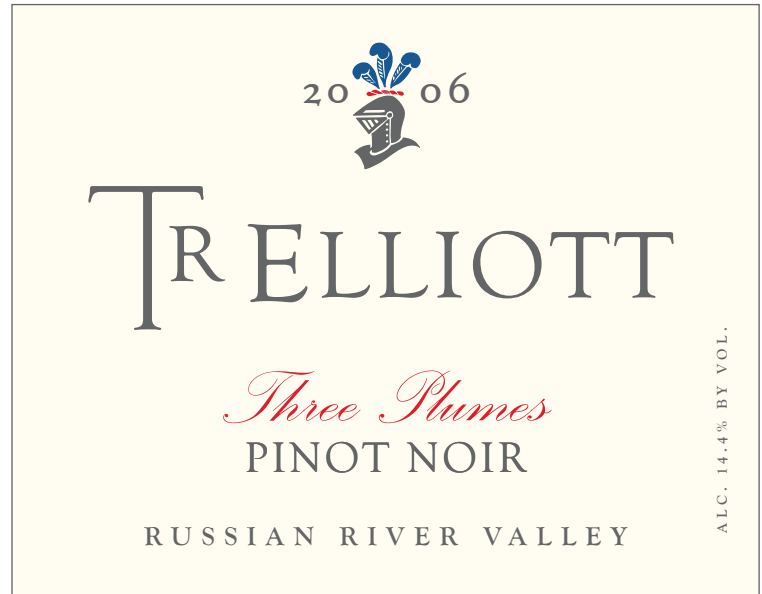
*Clones: 115 (80%), Elite (5%),
777 (10%) and Pommard (5%)*

Alcohol: 14.4%

*Aging: Ten months in French Oak barrels
(100% one-year-old barrels)*

Bottled: August 20, 2007, unfinned and unfiltered

Production: 315 Cases



TR Elliott *Three Plumes* Pinot Noir is a cuvée of 13 barrels of wine selected entirely from our Hallberg Vineyard. Dijon clones, a long, cool growing season and the Gold Ridge sandy loam soils are hallmark of the Hallberg Vineyard. To ensure the highest quality, the grapes were handpicked at night, hand-sorted, cold-soaked and then fermented (7% whole cluster) in small, stainless steel, open-top vats prior to aging in French oak barrels. Thirty-five percent of the *Three Plumes* cuvée barrels were new.

Clone 115, with its luscious aromatics, dominates the character of this wine. The color is a very pretty translucent cherry red. The aroma opens with vanilla, holiday spices, ripe strawberry and other juicy bright red fruit, and is permeated with delicate floral notes. Hints of leather and terroir abound. This wine tastes of red berries and cinnamon. It has nice acidity, a medium weight and texture, and a refreshing finish with a hint of coffee and spice. The character is the delicate balance between terroir and fruit, between softness and firm tannins.

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