



S SAINTSBURY

2005 Garnet Pinot Noir

- Clones: Pommard and Dijon 115 and 777
- Blend in 2005: 20% Estate, 20% Sangiacomo and smaller amounts from Lee, DeSoto, Haire, Huichica Creek and Rominger
- 3 to 4 day cold soak, 11 day total maceration
- 9 months in Taransaud and François Frères French oak barrels, 20% new
- 16,300 cases bottled in July of 2006, released September 1, 2006

For more than 20 years, Saintsbury Garnet has stood as the benchmark for high value, high quality Carneros Pinot Noir. We created Garnet in 1983 with the idea of making a highly perfumed, freshly styled Pinot Noir that would reflect the character of the Carneros climate and soils.

Each year we comb through the numerous barrels of Pinot in our cellar to identify those lots that will combine to create an early-drinking, refreshing style of Pinot Noir. Because we have worked with such an array of Carneros vineyards over the years and know well the various vineyard characteristics, microclimates and soils, we already have a good idea of which lots will make up Garnet in any given year. We choose those wines that display precocious raspberry and black cherry fruit, a plump middle and soft ripe tannins to create this delicious, approachable Carneros Pinot Noir.

This 2005 Garnet reflects the influence of the long even ripening period in August and September of 2005 which allowed the raspberry-cherry pinot fruit its full expression while capturing the perfect combination of freshness, extract, grace and length. Garnet is a perennial favorite as the weather turns cooler in September and October but hurry to scoop up your share of the 2005 as it will not last long into the New Year!