



## 2006 Cuvee Jeanne Marie, Williamson-Doré Vineyard

Appellation:	Santa Ynez Valley
Varietals:	Grenache 60%, Syrah 25%, Mourvedre 15%
Clone(s):	Grenache-Tablas B, Mourvedre-Tablas B, Syrah-174 & 877
Harvest:	Hand Harvested on October 24 & Nov 1 (Syrah), October 31 (Grenache and Mourvedre)
Yields:	Typical of Williamson-Doré Vineyard, 2 to 3½ tons per acre
Crush:	Whole Berry destemmed; 3-4 day pre fermentation cold maceration
Innoculum:	Rhone-L2226, Rhone-GRN
Fermentation:	As separate lots in small, open top tanks. Punch down 2 times daily; 10-14 day macerations
Barrel Regime:	100% French oak barrels, 10% new. 16 months aging
Racking:	2 times prior to bottling
Bottling:	March 4, 2007 without fining or filtration
Production:	600
Retail:	\$34
Release Date:	May 2008