

PINOT NOIR 2005



HARVEST:

In 2005 winegrowers waited through a cool winter and spring for the warm summer in the south of France. Once the temperatures began to rise warm days were followed by August storms in the Languedoc-Roussillon, which hydrated the vines and allowed them to flourish. During harvest in early September, warm, dry winds blew across the vineyards for two weeks, ensuring excellent conditions for the grapes to ripen. As such, our reds were able to achieve full ripeness and our whites matured to gain an optimal balance between acidity and sugar. The combination of temperature and rains created wines characterized by fresh fruit aromas and full, delightful fruit flavors.

WINEMAKER NOTES:

Our 2005 Red Bicycleette® Pinot Noir was sourced from the flatter, windy plains of Gard and Hérault. The Gard's stoney soils make it famous for producing powerful, rich, red wines, whereas the Hérault produces medium-weight reds with long palate structure. The combination of Pinot Noir grapes from these areas gave Red Bicycleette's first vintage of Pinot Noir characteristics of red fruit, vanilla, and smooth tannins.

The grapes used in the 2005 Red Bicycleette Pinot Noir were destemmed and cold soaked. Fermentation took place at warm temperatures (26° to 28° C) to maximize the expression of classic Pinot Noir aromas of cherry, raspberry, and red fruits. Six percent of the wine was matured in French and American oak, which imparted soft, generous, caramel-like characters to the wine. Wines were raked and malolactic fermentation took place. The components were then blended, filtered, and cold-stabilized for bottling.

TASTE PROFILE

Color: *Cherry red with ruby hues*

Bouquet: *Light aromas of plum and raspberry*

Palate: *Strawberry jam middle palate, with bright, smooth texture*

Finish: *Full, soft tannins and light berry finish*

SUGGESTED PAIRINGS:

Pairs well with salmon, seafood, salads, and grilled chicken. Mild cheeses are another excellent choice.

Grape Source: *Hérault, Aude, France*

Varietal Content: *100% Pinot Noir*

PH: *3.6*

Residual Sugar: *0.25g/100mL*

Titrateable Acidity: *0.51g/100mL*

Alcohol Level: *13%*

For additional information, visit www.redbicycleette.com

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