



## Red Bicyclette 2006 France Pinot Noir

### Description

Color: Ruby red

Bouquet: Aromas of dark fruit flavors

Palate: Delicate black cherry and ripe plum. Light oak influence produces subtle notes of cinnamon for a soft, yet full middle palate

Finish: Full, soft tannins produce a smooth, luxurious texture

### Viticulture Notes

Winter and spring 2006 in Languedoc-Roussillon brought rain to replenish the water table, flowering was on time and we marched into summer with dry conditions and prospects of another hot summer. July was also very hot and no rain. However, the nights were cool. August evolved into a surprisingly below-average temperature month, but without any noticeable precipitation. However, once rain came at the end of August homogeneity in coloring set in, accompanied by a sudden acceleration in ripening. Overall, our sugar levels were high but balanced by good acidities and with firm but integrated tannins.

### Winemaking Notes

Our 2006 Red Bicyclette® Pinot Noir was sourced from the flatter, windy plains of Aude, Gard and Hérault. The Gard's stony 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 Bicyclette's second vintage of Pinot Noir characteristics of dark fruit, cinnamon, and smooth tannins.

The grapes used in the 2006 Red Bicyclette Pinot Noir were crushed and destemmed. Fermentation took place at warm temperatures (22° to 28° C) to maximize the expression of classic Pinot Noir aromas of cherry, raspberry, and dark fruits. Three percent of the wine was matured in French and American oak, which imparted soft, generous, cinnamon-like characters to the wine. Wines were racked and malolactic fermentation took place. The components were then blended, filtered, and cold-stabilized for bottling.

**Varietal Content:** 85% Pinot Noir, 10% Grenache, 5% Syrah

**Varietal Origin:** Hérault, Aude, France

**Titratibility Acidity:** 0.47g/100ml

**pH:** 3.47

**Alcohol Level:** 13.0%

**Residual Sugar:** 0.39g/100ml

### Wine Description

Ruby red in color and exhibits dark fruit flavors of delicate black cherry and ripe plum. Light oak influence produces subtle notes of cinnamon for a soft, yet full middle palate and a smooth, luxurious texture.

### Suggested Food Pairings

This wine pairs excellently with a variety of meat and seafood dishes, from roast chicken or lamb to tuna and salmon.