

*Jeffrey Fink*

## Spring Release Vintage 2006

The wines that we are presenting in this Spring Release were all bottled the first week of February 2008. The assemblage of the wines took place over three months, beginning immediately after harvest in November and continuing through year's end and January. Each barrel was sampled blind, its qualities and/or flaws assessed and each received a score. At the end of every tasting, which was anywhere from 40 to 70 samples, each wine's identity was revealed. Since we produce so many different Pinot Noirs and Chardonnays from such divergent vineyards and appellations, our unvarnished evaluation is crucial. We need to see how each vineyard compares to the group – Who will be the star of the vintage? These tastings keep us honest. You might be surprised how difficult it can be to identify a vineyard blind. So I guess that is what we are about - brown bags and honest palates. Speaking of brown bags, those of you who have been to some of our lunches at Tantara, particularly during harvest, will have experienced some challenging blind tastings. With groups upwards

of twenty people, wines from around the world, Grand Cru to Old Shoe, myriad vintages of every varietal and producer known, show up to challenge the “experts”. In these tastings, known as “Stump the Chump”, we are more often chumps than champs. Thrilling as it is to pinpoint an obscure wine, the bigger thrill is how much we still have to learn. Everyone is invited to a lunch at the winery for a Santa Maria BBQ, and to hone your tasting skill at the table (brown bags provided). -Jeff Fink

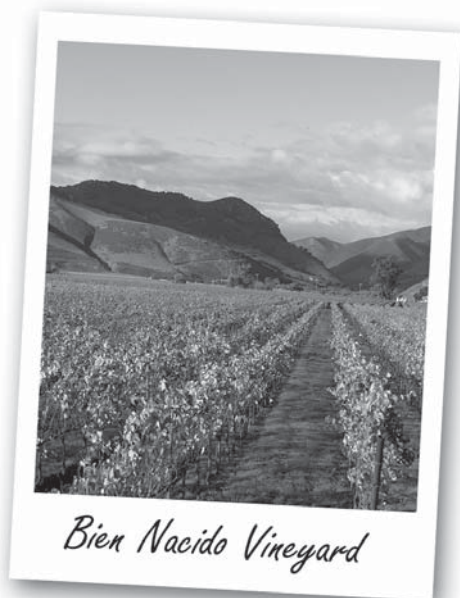
## Upcoming Wine Events:

- ✓ Santa Barbara County Vintners Festival Saturday April 19.  
More info: 805-688-0881 or [www. sbcountywines.com](http://www.sbcountywines.com)
- ✓ Tantara Winery Spring Open House featuring 2006 Release Pinot Noir and Chardonnay Sunday April 20 Noon to Four. Live music, food, & tasting \$20. See you there!
- ✓ 2008 Pinnacles Wine Festival Saturday April 26 11:30AM - 4PM Inn at The Pinnacles. More info: 831-251-4725
- ✓ Tantara Winery is acknowledged in “The 10 Best of Everything, Second Edition: An Ultimate Guide for Travelers”, available at your local bookstore



*William Cates*

# Vintage 2006 ~ Harvest Notes



Briefly, the 2006 vintage was long and late – September 1 – November 2 – the latest vintage since 2002. With moderate weather, sunny cool days and cold nights, the yields were moderate but the malic acid very high so we let the grapes hang to transpire some of the acid. Because there were no heat spikes late into harvest and no rain, the condition of the fruit remained very good, little or no dehydration and no botrytis. In the end, the vintage was very fine. The wines early on exhibited very pure aromatic identity. For the Pinot Noir, we would describe the vintage as very Pinot-like; that is, wines slightly less extracted than 2004 and 2005, but with the vivacity and weight of classical Pinot – full on the entry but with appropriate grip to give them staying power on the palate and in the cellar. The Chardonnays are fine boned – restrained but full of flavor with crisp acidity. All the wines of the vintage have a beautiful transparency of site conveyed first by the aromas and then confirmed on the palate.

The 2006 Vintage represents the end of our first decade. Thanks to your support and friendship during these ten years we have been able to realize our vision of producing single vineyard wines from what are proving to be some of the finest places on the planet to grow grapes. We hope you enjoy these eight new selections.

## Vintage 2006 Tasting Notes ~ Whites

### 2006 PINOT BLANC ~ BIEN NACIDO ~ SANTA MARIA VALLEY

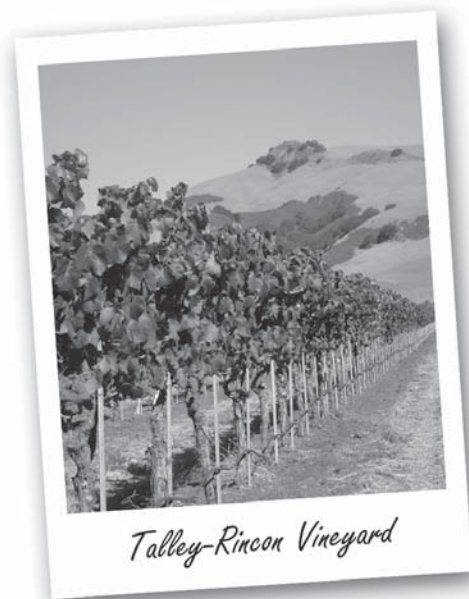
Very light straw color. Pure nose with hints of dried jasmine flower, this wine is full on the entry finishing with moderate acidity. Produced from two clonal selections of Pinot Blanc, it was fermented in stainless steel and neutral French oak. This wine went through only partial malolactic to retain natural acidity. Always a good choice to pair with spicy cuisine as well as shellfish. 125 cases, \$26

### 2006 CHARDONNAY ~ BIEN NACIDO ~ SANTA MARIA VALLEY

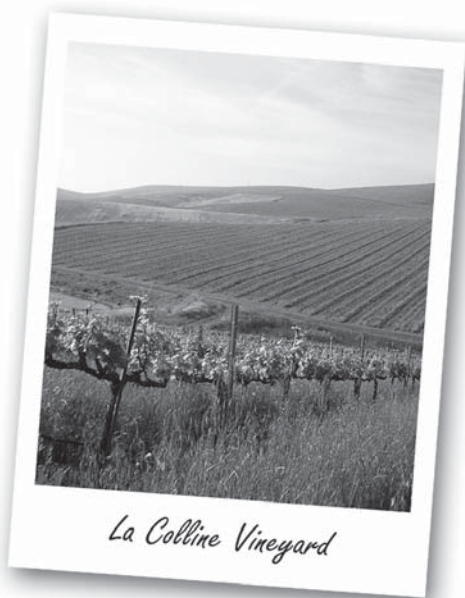
White flowers and honeysuckle with a touch of beeswax on the nose, this offering is a very pure rendering of this complex vineyard site. A light straw color, with pear and melon on the palate, the wine is moderately full with a crisp lingering finish. 69 cases, \$38

### 2006 CHARDONNAY ~ TALLEY-RINCON ~ ARROYO GRANDE VALLEY

Straw color with a green glint, there is a hint of anise on the nose. More restrained than some vintages, there is power lurking beneath the surface. Full on the palate with very good viscosity, this wine finishes with authority. Similarly constructed to our 1997 Talley Chardonnay which is holding up remarkably well, this 2006 offering should offer pleasure for many years. 93 cases, \$38



# 2006 Vintage Tasting Notes ~ Reds



**2006 PINOT NOIR ~ LA COLLINE ~ ARROYO GRANDE VALLEY**  
Dark ruby color and fine upper register aromas. Very silky on the palate, the wine evolves in the glass. Flavorful fruit and ripe tannins lead to a long finish. Our tenth vintage from this exceptional vineyard planted in 1980, this offering is deep and sumptuous both on the nose and palate. The old vines that make this wine have deep roots in the clay and marl subsoil. Essentially dry farmed, impeccable vineyard management allows us to work with pristine and exotic fruit. 330 cases, \$48

## **2006 PINOT NOIR ~ RIO VISTA ~ SANTA RITA HILLS**

Wild berry nose, cherry and strawberry mingled with cocoa powder in the mouth. Easy to drink and easier to like, this is a wine for all occasions. Grown at two locations along Santa Rosa Road, this multi-clonal blend exhibits rich flavors and moderate structure. Always a very friendly wine, we think that this our fourth release from Rio Vista will also improve in the bottle for many years. 442 cases, \$48

## **2006 PINOT NOIR ~ BIEN NACIDO ADOBE ~ SANTA MARIA VALLEY**

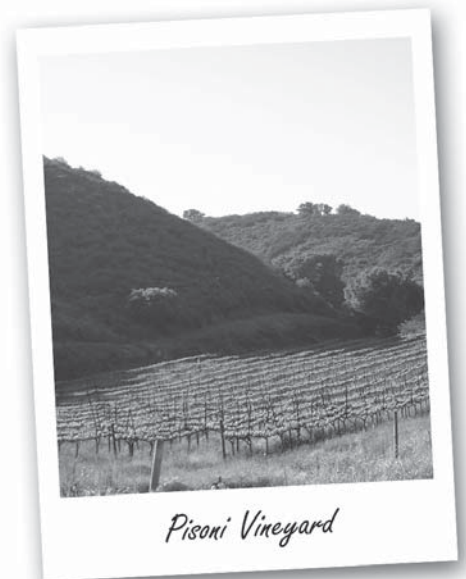
From our own Estate vines at Bien Nacido, the four separate blocks, all organically farmed, that comprise this wine were planted in 1999. Typically reserved in it's youth, this vintage is no exception. But patience in the glass or cellar will bring rewards. With lovely aromas and a spicy yet restrained flavor profile and very well integrated tannins. 295 cases, \$48

## **2006 PINOT NOIR ~ SOLOMON HILLS ~ SANTA MARIA VALLEY**

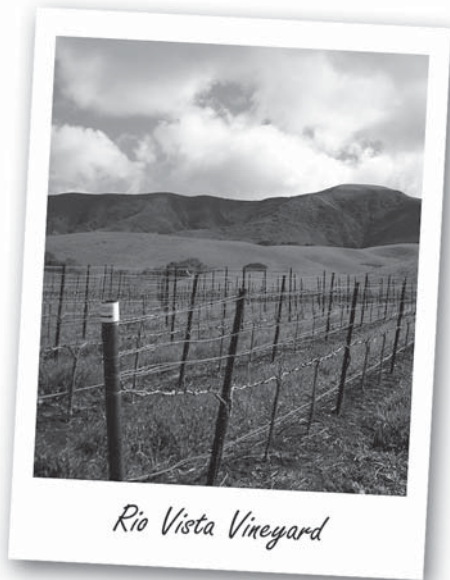
Medium ruby color with a spicy nose of hard candy and red fruits, this wine is composed of five clones of Pinot - 115, 667, 777, Pommard and 2-A. In this our fifth bottling from Solomon Hills, the character of the vineyard has emerged - delicacy with power. Produced with stem inclusion, this may be our most Burgundy-like offering of the vintage - mouthfilling with a mélange of fruit flavors pulled together by firm tannins and acidity. 560 cases, \$48

## **2006 PINOT NOIR ~ PISONI ~ SANTA LUCIA HIGHLANDS**

What can you say that hasn't been said about this vineyard. Passionately and immaculately farmed by the Pisoni family, consistently this vineyard has the ability to produce Pinot to rival the best of the world. Typically a mammoth wine, in this vintage the beast has been tamed, at least for the moment. Not as monumentally constructed as in some years, what appears this vintage are marvelous pure aromas that jump from the glass. Usually requiring some bottle age to develop, this offering does not hesitate to charm. Produced for the first time with partial stem inclusion, the wine is full and rich on the palate with moderate tannins leading to a long finish. 364 cases, \$60



# Vintage 2007 ~ Harvest Notes



All signs pointed to another extended harvest. The growing season was moderate to cool with only a couple of hot spells in June. The biggest factor in 2007 was the very low rainfall. In the Santa Barbara County we received only about 3-4" of rain, about 1/3 of normal; and irrigation was not able to completely make up the deficit. Additionally, very cool weather in May at flowering contributed to a poor fruit set which further reduced anticipated yields from all the vineyards that we source fruit. Pinot Noir suffered the most. Consequently, our net Pinot Noir harvest was down 33% from 2006. Now the good news: despite the extremely low yields and a Labor Day weekend heat spike, harvest took place in beautiful moderate weather, finishing at the middle of November with the last of the Syrah going into barrel. The fruit of all varietals was almost uniformly uneven in berry size on the clusters. Known as "hens and chicks" in English and "millerandage" in French, the very smallest berries are immature - that is, they have no seeds - and produce extremely

concentrated juice. As might be expected, though there is less of it, the wines from Chardonnay to Pinot to Syrah are all very intense. There is very high fruit extract, but fortunately the requisite tannins and acidity to provide a framework for the wines. All the wines are currently still in the throes of their malos. Since we don't add cultures to promote the malolactic fermentations, these finish at their own pace, usually in late spring. Tasting can be a bit tricky until the malos are complete, but it's safe to say that there will be a number of very deeply colored reds and powerful whites in the Tantara stable for 2007. We just wish there were more of it.

## Tour 101 ~ Pinot 101

TOUR 101 is our wine sampling program named after the most historic road in California, El Camino Real, formerly the road of kings, now Highway 101, the route of the vine. Tour 101 will allow you to experience the full breadth of Tantara wines.

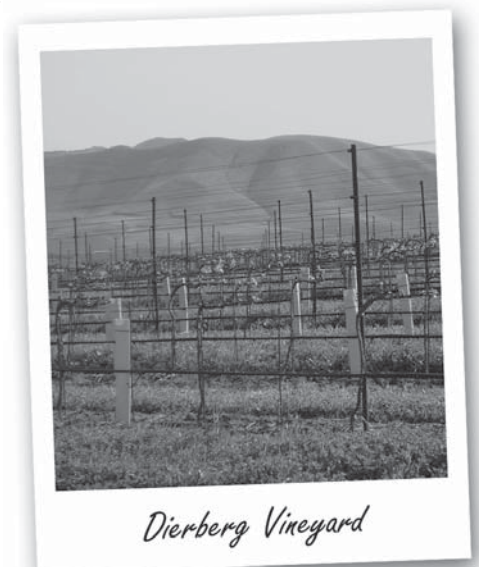
Each quarter we will send you a shipment of three different single vineyard Tantara wines, two reds and one white. During the course of a year, you will receive seven Pinot Noirs, three Chardonnays, one Pinot Blanc, and one Syrah. Shipments will be sent the first week of March, June, September and December.

Pinot 101 works the same way as Tour 101, except it is all Pinot Noir. During the year, you will receive 12 different Pinot Noirs.

Currently the membership is still open - sign up online at [www.tantarawinery.com](http://www.tantarawinery.com) or call the winery at 805.938.5051.

### DIRECTIONS TO TANTARA WINERY:

Take Betteravia exit from Hwy 101 and go East. Drive about 8 mi. Take a Left at the "Y" onto SM Mesa Rd. Drive approximately 0.6 mi. to Ontiveros Lane and turn Left. Drive about 1.3 mi. through the vineyard until you arrive at Tantara Winery



# TANTARA Winery



## ORDER FORM 2006 Vintage Spring 2008 Release

Name \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Method of Payment:  Check (Please make check payable to: Tantara Winery)

Credit Card:  Mastercard  Visa  American Express

Credit Card # \_\_\_\_\_ Exp. Date \_\_\_\_\_

Signature \_\_\_\_\_

White Wines	BTL	CASE	SUBTOTAL
2006 Bien Nacido Vineyard..... \$26/\$312			
2006 Bien Nacido Vineyard..... \$38/\$456			
2006 Talley Rincon..... \$38/\$456			
<b>Red Wines</b>			
2006 Rio Vista Vineyard Santa Rita Hills ..... \$48/\$576			
2006 Solomon Hills Vineyard ..... \$48/\$576			
2006 La Colline AGV ..... \$48/\$576			
2006 Bien Nacido Adobe ..... \$48/\$576			
2006 Pisoni Vineyard ..... \$60/\$720			
2005 Syrah Bien Nacido Vineyard ..... \$42/\$504			
2005 Syrah Garys' Vineyard..... \$42/\$504			
	Subtotal		
Shipping costs: 1-6 bottles = \$3.50/bottle 7-12 bottles = \$3/bottle 12 bottles or more = \$2.75/bottle			
	Tax @ 7.75%		
	Grand Total		

**Thank you!**

[www.tantarawinery.com](http://www.tantarawinery.com)

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