



WINEMAKER: Ken Brown

VINEYARD SOURCE: Cargasacchi Vineyard, Santa Rita Hills. This small 16-acre vineyard has become one of the stars of the Santa Rita Hills appellation, thanks in large part to the ongoing research and diligent farming of owner Peter Cargasacchi. Planted in 1998, the property features Clone 115 Pinot Noir planted on 3309 rootstock. The vineyard is located at the extreme west end of Santa Rita Hills, where its proximity to the Pacific Ocean makes it one of the coolest vineyards in California. The soil type is the Botella Series, a composition of both clay and loam that has a fairly high calcareous content, which helps drainage and is partially responsible for moderating yields.

VINTAGE: The 2004 vintage produced wines of great richness and accessibility. Warm spring temperatures triggered an early budbreak. Cool conditions prevailed for most of the summer until a week-long heat spell arrived in early September. The heat forced most Santa Rita Hills Pinot Noir to ripen rapidly, but development in the cool Cargasacchi Vineyard was several weeks behind and the grapes were not harvested until late September.

WINEMAKER'S COMMENTS: These Pinot Noir grapes received the same careful handling in the cellar as they experienced in the Cargasacchi Vineyard. Clusters were hand sorted before being de-stemmed and gravity fed to fermenters. The must was immediately chilled for a pre-fermentation cold soak where the most beneficial extraction of color, aroma and flavor occurs. During fermentation, concentration was enhanced by gently punching down the cap. As soon as the wine reached dryness, it was pressed and transferred to 60-gallon French oak barrels where it aged for 18 months. About 40% of the barrels were new French oak.

This Pinot Noir is deeply concentrated, seamless and complex—the combined result of pure vineyard expression, cellar complexity and oak barrel infusion. Rich aromas of black cherry and ripe plum are underlain with an intriguing truffle character as well as hints of vanilla bean, cinnamon and subtle French oak. The flavors are enveloped in a luxurious texture with well balanced acidity that effortlessly leads to a long, resonating finish of intense fruit flavors.

TECHNICAL DATA

T.A.: 5.72 g/l

pH: 3.65

Alcohol: 14.4%

Sugg. Retail Price: \$50.00

Production: 142 cases