



**WINEMAKER:** Ken Brown

**VINEYARD SOURCES:** 56% Santa Rita Hills (28% Rio Vista, 22% Ampelos and 6% Babcock Vineyard), 44% Santa Maria Valley (Bien Nacido Vineyard). This wine combines the finest attributes from each of Santa Barbara County's acclaimed Pinot Noir appellations. Santa Maria Valley Pinot Noir brings exceptional texture and complexity to the blend, while fruit from Santa Rita Hills contributes beautiful dark berry fruit and firm structure. Both appellations offer a cool, marine microclimate and well drained, low nutrient soils.

**VINTAGE:** The 2004 harvest will be remembered by winemakers as one of most challenging vintages in recent memory, but the resulting wines will be appreciated for their richness and accessibility. Warm spring temperatures triggered an early budbreak, setting the stage for an early harvest. Cool conditions, which are characteristic of the region, prevailed for most of the summer until early September when a heat spell lasting more than a week forced growers to pick the rapidly ripening Pinot Noir within a short window. In close cooperation with our vineyard growers, we were successful in harvesting our Pinot Noir in optimum condition.

**WINEMAKER'S COMMENTS:** Bringing together the outstanding fruit from Santa Rita Hills and Santa Maria Valley in one Pinot Noir is certain to produce an expressive, well balanced wine. In the cellar, grape 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 several times per day. The wine aged eight months in French oak barrels with 33% new French oak.

Fresh aromas of black cherry and dark plum are accented by a touch of cinnamon, nutmeg and subtle French oak. An elegant texture is supported by smooth, graceful tannins and rich fruit flavors, including black cherry and wild blackberry. The wine culminates in a lush, clean finish.

#### **TECHNICAL DATA**

T.A.: 5.68 g/l

pH: 3.64

Alcohol: 14.1%

Sugg. Retail Price: \$30.00

Production: 1,100 cases