



**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. 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 drains well and helps moderate yields.

**VINTAGE:** The 2005 vintage was characterized by plentiful winter rainfall, mild temperatures and a gradual ripening of the grapes, which allowed us to pick this block at optimum maturity. Above average rainfall resulted in vigorous spring vine growth and healthy canopies. Grower Peter Cargasacchi helped keep yields in balance with careful farming, including shoot and cluster thinning and leaf pulling, to ensure excellent flavor development and concentration in the grapes. Temperatures throughout the growing season were characteristically cool with no prolonged heat spells. Pinot Noir from the Cargasacchi Vineyard was harvested on September 30.

**WINEMAKER'S COMMENTS:** Pinot Noir clusters from the Cargasacchi Vineyard were hand sorted before being de-stemmed and 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 17 months. About 45% 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 wild blackberry and ripe plum are underlain with an intriguing truffle character as well as hints of vanilla bean, cinnamon and toasted sesame seed. 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.: 5.50 g/l

pH: 3.66

Alcohol: 14.4%

Sugg. Retail Price: \$50.00

Production: 215 cases