



WINEMAKER: Ken Brown

VINEYARD SOURCE: Clos Pepe Vineyard, Santa Rita Hills. This family-run estate is a small jewel in the highly regarded Santa Rita Hills appellation with only 28 acres of vines (24 of which are planted to Pinot Noir). The vineyard is farmed with meticulous attention to detail, year-round hand labor and sustainable agriculture methods. The soils are low-vigor, sandy loam and are rich in calcareous shale. The block sourced for Ken Brown Pinot Noir is planted to the Pommard clone.

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 Wes Hagen 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 Clos Pepe Vineyard was harvested in three phases on September 6, 12 and 21.

WINEMAKER'S COMMENTS: Pinot Noir clusters were hand sorted before being destemmed 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 twice a day. 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 balances pure fruit expression with a classic structure and rich, opulent tannin profile. Concentrated aromas of ripe blackberry and black plum combine with a touch of minerality and cinnamon spice. The flavors, including hints of dark fruit and rich plum, are enveloped in a silky mid-palate which culminates in a resonating finish. This wine promises excellent development of flavor and complexity with additional cellaring.

TECHNICAL DATA

T.A.: 5.80 g/l

pH: 3.57

Alcohol: 14.5%

Sugg. Retail Price: \$50.00

Production: 280 cases