



WINEMAKER: Ken Brown

VINEYARD SOURCE: Sanford & Benedict Vineyard, Santa Rita Hills. Planted by Richard Sanford and Michael Benedict in 1971, this vineyard is the birthplace of the Santa Rita Hills appellation and helped bring recognition to the great potential of the region. This Pinot Noir comes from a hilltop block replanted in the late 1990's to the Dijon clone 667 on 101-14 rootstock. The vineyard is cooled by ocean breezes and coastal fog. The soil type is the Botella Series, a composition of both clay and loam with a high calcareous content, which drains well and helps keep yields low.

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. The grower helped keep yields in balance with careful farming, including shoot 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 Sanford & Benedict Vineyard was harvested on September 27.

WINEMAKER'S COMMENTS: Pinot Noir clusters from the Sanford & Benedict 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 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 35% of the barrels were new French oak. The wine received a light egg white fining and was bottled unfiltered.

This Pinot Noir displays remarkable purity of expression evident in both the aromas and flavors. Lush aromas of blackberry, boysenberry and brown spice are complemented by a rich earthtone complexity and a touch of minerality. Bright flavors, including hints of wild blackberry and vanilla bean, are supported by a plush texture and a thread of rich tannins. Additional cellaring will be rewarded with enhanced flavor development and complexity in the wine.

TECHNICAL DATA

T.A.: 5.90 g/l

pH: 3.55

Alcohol: 14.5%

Sugg. Retail Price: \$50.00

Production: 270 cases