



**WINEMAKER:** Ken Brown

**VINEYARD SOURCES:** 67% Nielson Vineyard and 33% Garey Vineyard, Santa Maria Valley. Both these vineyards are planted to Pinot Noir clones 115 and 777 on 101-14 rootstock, but the distinct microclimate at each vineyard site produces a unique expression of Pinot Noir. Grapes from the Nielson Vineyard are known for rich concentration, fruit forward character and firm structure. The Garey Vineyard, situated to the west of Nielson, produces Pinot Noirs of great complexity with spice and earth tones.

**VINTAGE:** The 2007 growing season began with a dry winter—rainfall totals were among the lowest in over 50 years. Very cold temperatures in January combined with a cool spring caused delays in vine development, pushing the growing cycle 2 to 3 weeks behind average. Clusters were small and loose with very small berries. This allowed more sunlight penetration for superb development of color, flavor and aromatics. Small berries and fewer clusters also translated into lower yields per acre. Crop size was down about 30%. Fruit from the Nielson Vineyard was harvested on September 10, while grapes from the Garey Vineyard were picked on September 20 and 27.

**WINEMAKER'S COMMENTS:** Pinot Noir clusters for this wine 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 10 months in French oak barrels with 40% new French oak.

**TASTING NOTES:** A harmonious blend from two superb Santa Maria Valley Pinot Noir estates, this wine features rich aromas of dark cherry and plum, accented by hints of clove, vanilla and lightly toasted French oak. The lush flavors—including ripe cherry, allspice and subtle earthtones—are framed by a silky texture, round tannins and the right touch of natural acidity. The finish is long and lingering and will be further enhanced by additional aging.

#### **TECHNICAL DATA**

T.A.: 5.2 g/l

pH: 3.67

Alcohol: 14.4%

Production: 473cases