



WINEMAKER: Ken Brown

VINEYARD SOURCES: 64% *Garey Vineyard* and 36% *Nielson Vineyard*, Santa Maria Valley. Each of these exceptional vineyards offers a unique Pinot Noir expression, due in large part to the distinct microclimates and clonal selections at each site. Vines at the cool Nielson Vineyard are planted to Clone 114 and are known for Pinot Noir with rich concentration, fruit forward character and lush structure. The Garey Vineyard, situated to the west of Nielson, a bit closer to the marine influence of the Pacific Ocean, is planted to Clone 115 and produces Pinot Noirs of great complexity with spice and earth tones.

VINTAGE: 2008 was a standout vintage, especially for Pinot Noir. Yields were below normal due in part to a freeze in January and a frost in April that affected new growth and young clusters. In addition, rainfall totals for the 2008 season were below average for the second year in a row. Lower yields equated to superb concentration and richness in the wines. Weather patterns during the harvest period could not have been better. Warm, sunny days alternated with cooler, foggy days, promoting slow, even ripening of the grapes and allowing us to select the ideal time to pick. Fruit from the Garey Vineyard was harvested on September 27, while grapes from the Nielson Vineyard were picked on September 29.

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 37% new French oak.

TASTING NOTES: This wine is rich, juicy and round, featuring luscious aromas of ripe dark cherry, fresh earthtones, allspice, black peppercorn and a touch of lightly toasted almond. The flavors are reminiscent of freshly baked cherry pie with a subtle touch of cedar spice and French oak. Perhaps the wine's most attractive feature is its remarkably rich and luxurious mid-palate, which is supported by the right balance of natural acidity and soft tannins. The wine culminates in a round, velvety finish.

TECHNICAL DATA

T.A.: 6.2 g/l

pH: 3.60

Alcohol: 14.4%

Production: 481 cases