



VINEYARD SOURCES: *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 2009 vintage began with cool temperatures in spring and early summer, but by late August, a series of warm days arrived, jumpstarting the harvest earlier than expected. Warm days alternated with cooler days, a pattern that allowed the grapes to fully develop with ideal color and character. For the third year in a row, rainfall totals were below average, which helped control vine vigor, producing superb concentration and flavors in the grapes. Yields at Cargasacchi averaged 2.02 tons per acre. The fruit was harvested on October 12.

WINEMAKING: 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 18 months in French oak barrels with 40% new French oak and was bottled on May 6, 2011.

TASTING NOTES: This Pinot Noir is exceptionally aromatic and complex and offers classic Sta. Rita Hills Pinot Noir character from the 2009 vintage. Intense aromas of dark cherry mingle with rich earth tones and hints of black tea, chanterelle mushroom and white pepper. Subtle French oak expression adds a touch of spice and a toasted almond component. The flavors offer layers of complexity, supported by a remarkably rich mid palate, smooth tannins and a luscious dark cherry flavor on the finish. The components will continue to intensify and develop, becoming even more complex with additional bottle age.

TECHNICAL DATA

T.A.: 5.8 g/l

pH: 3.63

Alcohol: 14.9%

Production: 169 cases