



VINEYARD SOURCES: 54% *Nielson Vineyard* and 46% *Garey 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: 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. Nielson Vineyard Pinot Noir was harvested on September 5, while grapes from Garey Vineyard were picked on September 24. Yields averaged 2.75 tons per acre and cluster size was relatively small.

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 10 months in French oak barrels with 34% new French oak.

TASTING NOTES: This wine is rich and complex, featuring luscious aromas of dark cherry, fresh earth tones, allspice and a touch of toasted almond. The flavors are reminiscent of ripe cherries with subtle touches of cedar and spice. A remarkably rich and silky mid-palate is supported by a refreshing lift of natural acidity, making this Pinot Noir an excellent companion to food. The wine culminates in a round, velvety finish.

TECHNICAL DATA

T.A.: 5.2 g/l

pH: 3.69

Alcohol: 14.7%

Production: 171 cases