



VINEYARD SOURCE: 100% *Rancho La Viña Vineyard (Santa Rita Hills)* This remarkable vineyard is located at the far western edge on the south side of the Sta. Rita Hills appellation. The 17-acre site was planted in 2005 on a gently sloped mesa, which is several hundred feet above the valley floor. The vines are fully exposed to the cool winds coming off the Pacific Ocean, making it one of the coldest Pinot Noir plantings in California. The blocks used for Ken Brown Wines are planted to Pinot Noir clones 115, 667 and 777.

VINTAGE: 2010 was a vintage of extremes with unusual, yet well-timed weather events. The growing season was off to a slow start with an exceptionally cool spring and summer. Early October brought several days of record-breaking heat, which helped the grapes reach full maturity. Yields in this long, cool vintage were particularly low. More importantly, berry size was extremely small with excellent skin to juice ratio, resulting in opulent, beautifully extracted wines. Grapes from Rancho La Viña were harvested on October 4 and October 7.

WINEMAKING: Pinot Noir clusters from Rancho La Viña 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. As soon as the wine reached dryness, it was pressed and transferred to 60-gallon French oak barrels where it aged for 19 months. About 37% of the barrels were new French oak. The wine was bottled on May 16, 2012.

TASTING NOTES: This bottling from Rancho La Viña displays an extraordinarily deep garnet color, a testament to the small berries of this low vigor site. Complex aromas of blackberry and black raspberry are accented by hints of peppercorn, English tea and a touch of anise. A decadent texture on the front of the wine gives way to rich flavors of wild blackberry, spiced chutney and subtle French oak. The silky texture and rich tannins are beautifully balanced by a thread of natural acidity and culminate in long, lingering finish. The wine will continue to grow in complexity with additional cellaring.

TECHNICAL DATA

T.A.: 5.5 g/l

pH: 3.63

Alcohol: 14.4%

Production: 166 cases