



**VINEYARD SOURCE:** *Cargasacchi Vineyard, Sta. Rita Hills.* This small 16-acre vineyard was planted in 1998 and 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:** Mother Nature set the stage for a challenging vintage in 2011 with a hard freeze in January and frost in April, causing damage to the buds and green tissue in certain vineyards. Spring and summer brought below average temperatures, which resulted in a long, cool growing season. This, combined with lower crop yields, fostered excellent development of depth and complexity in the fruit. A light rain event in early October was followed by warm, sunny days that gave the grapes the push they needed to reach full maturity. Grapes from Cargasacchi were harvested on October 19.

**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 15 months in French oak barrels with 38% new French oak and was bottled on March 6, 2013.

**TASTING NOTES:** This Pinot Noir is beautifully balanced, deeply aromatic and complex. Intense aromas of dark cherry, black raspberry and fresh earth tones are accented by a hint of cherry cola and white pepper. Subtle French oak expression adds a touch of spice. Bright flavors of tart cherry and blackberry are supported by a remarkably rich mid palate and a lingering finish. The drinkable style of this wine makes it enjoyable upon release, but the components will continue to intensify and develop, becoming even more complex with additional bottle age.

#### TECHNICAL DATA

T.A.: 5.3 g/l

pH: 3.67

Alcohol: 13.9%

Production: 152 cases