



VINEYARD SOURCE: *100% Garey Vineyard (Santa Maria Valley)* Situated at the cool, westerly end of Santa Maria Valley, this vineyard was planted in 1999 in consultation with Ken Brown. The vineyard boasts the finest Pinot Noir clones grafted on to low-vigor rootstocks with high density 6' X 4' vine spacing. This combination assures the highest quality Pinot Noir at this cool site. Berry size is typically small, which adds to the density and richness of the wine. Precise leaf pulling, cluster thinning and shoot positioning also contributes to fully expressing the excellent potential of this vineyard.

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. Grapes from the Garey Vineyard were harvested on September 30, just before a light rain event occurred in early October.

WINEMAKING: Pinot Noir clusters from the Garey 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 10 months. About 34% of the barrels were new French oak.

TASTING NOTES: This wine displays extraordinary complexity and depth throughout—from color and aromatics to flavors and texture. Aromas of rich, dark cherry fruit with hints of nutmeg and clove give way to intensely expressive ripe cherry flavors accented by a touch of black raspberry, dark chocolate and French oak. A rich, decadent mouthfeel culminates in a long, luxurious finish. Though extremely drinkable upon release, this wine will reward those who choose to give it extended aging.

TECHNICAL DATA

T.A.: 5.1 g/l

pH: 3.58

Alcohol: 14.1%

Production: 146 cases