



VINEYARD SOURCES: *100% Nielson Vineyard, Santa Maria Valley, Santa Barbara County.* The original Nielson Vineyard was Santa Barbara County's first commercial vineyard planted in 1964 by pioneer, Uriel Nielson. The block sourced for this wine was replanted in 2000 under the direction of Ken Brown in collaboration with the Mondavi family who owned the property at the time. The vines are planted on a gentle slope in high density spacing to Dijon clone 114 on 101-14 rootstock. The cool microclimate and lean soils of the site promote small berries and rich concentration in the wines along with a beautiful fruit forward character and lush structure.

VINTAGE: Contrary to the erratic weather of the 2010 and 2011 vintages, 2012 featured very favorable, well timed weather patterns throughout the growing season. Winter rainfall was below average, but showers in March replenished the soil profile just as the vines were beginning the growth cycle. Consistently cool summer temperatures and several warm spells in September and October helped fully ripen the fruit. Crop size was characteristically small, which promoted concentration and complexity in the fruit. Grapes from the Nielson Vineyard were harvested on September 14, 2012.

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 30% new French oak and was bottled in August 14, 2013.

TASTING NOTES: Intensely aromatic and complex, this wine is a true reflection of the ideal soil and climate found at the Nielson Vineyard. Bright aromas of lush cherry pie are accented by hints of black raspberry, pomegranate and freshly grated nutmeg. The dramatic aromatics give way to vibrant Pinot Noir fruit flavors with nuances of ripe cherry, spice and a touch of French oak. The wine's soft tannins and rich, velvety structure are beautifully balanced by the right touch of natural acidity—assurance that this Pinot Noir will age gracefully and continue to gain complexity and richness for years to come.

TECHNICAL DATA

T.A.: 5.4 g/l

pH: 3.60

Alcohol: 14.3%

Production: 147 cases