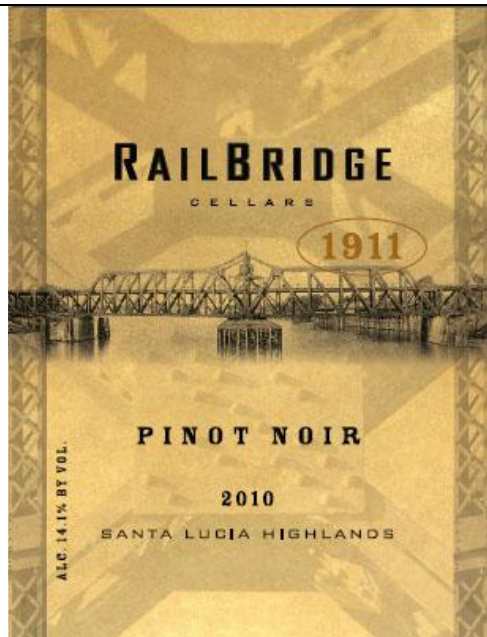




2010 PINOT NOIR



VARIETAL: 100% PINOT NOIR
APPELLATION: SANTA LUCIA HIGHLANDS (MONTEREY COUNTY)
ALCOHOL: 14.1%
T.A.: 0.81 G/ML
PH: 3.48
BRIX AT HARVEST: 24.5-25.5°
ML: 75%
BARREL REGIME: 100% FRENCH, 45% NEW
CLONES USED: 115, 667, 828, 777
VINEYARDS SOURCED: ROSELLA'S, TONDRE, FAIRVIEW AND SIERRA MAR

BOTTLING DATE: 9-15-2011
AGING POTENTIAL: 4 YEARS FROM VINTAGE
PRODUCTION: 100 CASES
FOOD PAIRING:

SUGGESTED RETAIL: \$21.50

FERMENTATION DESCRIPTION

- A) WHOLE CLUSTER PRESSED INTO TANK
- B) CHILLED & SETTLED FOR 24 HOURS
- C) INOCULATED FOR FERMENTATION

AGING DESCRIPTION

- A) WINES WERE AGED IN FRENCH OAK BARRELS
- B) BARREL AGED FOR 9 MONTHS

WINEMAKER TASTING NOTES

LUSH AROMAS OF BLACKBERRY, PLUM, STRAWBERRY, CHERRY, RASPBERRY AND ALMONDS WITH HINTS OF CLOVE AND LICORICE. WITH THE FLAVORS OF LEATHER, BRIGHT FRUIT, RHUBARB, VANILLA AND TOASTY OAK.