

PiNOT

Central Coast Pinot Noir 2006



HARVEST INFORMATION

Our **Pinot Noir** grapes are sourced from vineyards in Santa Barbara County (60%), San Luis Obispo County (30%) and Monterey County (10%). All of the wines are **sustainably grown** and **hand-harvested**. Yield is held to 2.5 to 3 tons per acre. The grapes are crushed as **gently** as possible. Our goal is to have **each berry** ferment within its own skin. Fermentation is done in 1.5 ton **open-top** fermenters punched down twice a day during fermentation, which lasts two weeks. After initial fermentation, the wine is **gravity-fed** into one and two year old **French oak** barrels, where it is aged for **18 months** prior to bottling.

TASTING NOTES

Our **PiNOT** is **big** and firmly structured. It is **built to last**. This **PiNOT** starts off a little tight, but **opens beautifully** to contact with air. Dark fruit explodes on the palate, delivering lots of **plum** and **black cherry** flavors. There is a long finish suggesting **black raspberry**, with **soft tannins**.

TECHNICAL NOTES

- 100% Pinot Noir
- TA 0.628 grams per 100 ml
- (well, *almost* - During barrel aging, evaporation occurs and barrels are topped with Santa Barbara syrah. This deepens the color.)
- Alcohol 14.1%
- Brix at harvest 26°
- pH 3.4
- R.S. 0.06 mg/100ml

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