



Winemaking: The fruit in this wine was selected from three separate blocks and harvested from earliest pick to the last over a period of 15 days. Two components of the blend are Dijon clones 114 and 115, whose origins are Morey St. Denis in Burgundy France. The blend also includes a loose clustered California heritage Pinot Noir clone that many believe was originally brought to the new world by Pierre Pelliere ‘round the horn by sailing ship from Burgundy in 1848. The clone is known by many names including Mt. Eden, Martin Ray and Paul Masson, to name but a few, some of which claim to be proprietary.

The clusters were destemmed, but not crushed with a dry ice addition and allowed to cold soak five days prior to fermentation in 1 ton open top fermenters. Fermentation was allowed to begin with native yeast and then inoculated to assure completion of fermentation. Raised in small 228 liter barrels consisting of tight-grained sessile oak from three different forests near the center of France, the wine was racked once during the 15-month élevage and bottled in December 2007.

Vineyard & Appellation: Cargasacchi-Jalama Vineyard, Santa Barbara. The relatively isolated Cargasacchi-Jalama Vineyard near Point Conception is the most proximate to the Pacific Ocean and also the westernmost Pinot Noir vineyard in Santa Barbara County. The vineyard lies outside and to the southwest of the Sta. Rita Hills and Santa Ynez Valley. The mesoclimate is strongly influenced by a coastal eddy that creates and circulates sea fogs. During the summer, this fog burns off late in the morning to be replaced by warm sun, but returns in the late afternoon billowing off the nearby Pacific.

Wine notes: A hint of lavender are followed by dominant currant and red cherry scents in the nose that lead to red cherry and raspberry flavors in the well textured mouth. Mineral and clean leathery tannins accent the lingering red fruit flavors. This is an easy to drink wine that can be enjoyed by itself or with food.

Alcohol: 13.7% (Labeled at 14.3%)  
 TA: 5.8 grams per liter.  
 pH: 3.55