



CARGASACCHI-JALAMA 375 ml. 2010 - PINOT NOIR - SANTA BARBARA COUNTY

Visually dark, complex and brooding. First impressions in the nose are of red fruit, cinnamon and wild sage. In tasting, the flavors of red cherry, currant, blackberry and tea leaf unite in a mouth feel that shows mineral and soft tannin. The fruit character is fresh, bright and juicy. The flavors are seamless with red and dark fruit, spice; combining with tannin and mineral character to create a persistent finish.

Vintage 2010 followed three previous drought years with 29 inches of rainfall, that was equivalent to the total for the three previous years combined. (Historic average rainfall is circa 14 inches per year.)

The vines started the season with abundant moisture but ended the season with depleted soil moisture by retaining and using the cover crops through frequent high mowing at the tendency to flower/seed, but before the cover crop of grasses and forbs had seeded. The timing of mowing was implemented to keep the cover crop continuously growing and in a vegetative phase in order to evapo-transpire water out of the soils to deplete soil water in order to control vine vigor.

The retained cover crop also cooled the vineyard, through lowering vineyard temperatures during warm periods by insulating the soil from absorbing solar energy, and minimizing the retention, storage, conduction and radiation of heat energy as compared to clean tilled exposed mineral so.

The viticultural techniques applied throughout the 2010 growing season resulted in lower vine vigor and a small vine canopy. This influenced for very small clusters and tiny berries. The result was a very high ratio of skin to juice in the fermenters, resulting in a richly hued wine. The wine's concentration is evident on the palate.

In all its opulent fruit-forward character, flavor and richness, this is a bottle that is easy to open and drink by itself. Nevertheless, the structure behind this wine will make you want to pop and pour it with a nice steak, cut of lamb and even salmon.