



**2011 CARGASACCHI – JALAMA VINEYARD PINOT NOIR
SANTA BARBARA COUNTY - CALIFORNIA**

Viticulture: Cargasacchi-Jalama vineyard is vertically shoot positioned and is planted to four clones. Two 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 Vosne-Romanee, Burgundy in 1848. This particular clone/selection is known by many names including Mt. Eden, Martin Ray and Paul Masson, to name but a few, (some of which are claimed to be proprietary.) The fourth clonal selection, while more recently introduced to California, is best described as an enigma? Originally alleged to derive from a Saône-et-loire selection, that claim was disproved by vine morphology, but was then asserted to have been selected from a hallowed Vosne-Romanee site. It produces darkly colored and tannic juice, with strong blackberry flavor and aromas.

Vineyard & Appellation: Cargasacchi-Jalama Vineyard, Santa Barbara County. The relatively isolated Cargasacchi-Jalama Vineyard near Point Conception is the westernmost Pinot Noir vineyard in Santa Barbara County. The vineyard lies outside to the west of the Sta. Rita Hills and Santa Ynez Valley. The California Current flows from the Arctic waters of the North Pacific, down to the western coast of California until it meets Point Conception. At Point Conception the chilly waters of the California current veer offshore to the west and a fog laden, warmer eddy current flows up the coast from the south and that at Point Conception also gyres westward. The mesoclimate is strongly influenced by the coastal eddy that creates and circulates sea fogs. In summer, the fog retreats late in the morning to be replaced by sun, but returns like clockwork in the late afternoon, billowing off the nearby Pacific.

Winemaking: The fruit was hand harvested from six individual blocks over a period of 20 days and then destemmed with the whole berries intact. De-stemming was followed by a five days cold soak with dry ice prior to fermentation in 1-ton fermenters. Fermentation was allowed to begin with native yeast, and then inoculated with Assmanhausen yeast to assure complete fermentation. Raised in small 228 liter barrels consisting of tight-grained, French sessile oak, the wine completed malo-lactic fermentation and was racked once during elevage.

Wine notes: Brooding but approachable with spicy cherry, violets and loamy earth on the nose. In the mouth the wine has a bright and supple texture that is followed by flavors of crushed raspberry and darker fruits, with smoky blackberry flavors, mineral and subtle hints of mocha toastiness. Soft, fine-grained tannins lead to a lengthy, clean finish.