



Winemaking: The fruit was hand harvested and destemmed but the whole berries were not crushed. Destemming was followed by a five days cold soak with dry ice prior to fermentation in 1-ton open top fermenters. Fermentation was allowed to begin with native yeast, then inoculated to assure complete 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 on December 2005.

The wine is made with 100% Dijon clone 115 from Morey St. Denis, the most widely planted scion selection in Burgundy, France. The Dijon 115 is planted in shallow, high lime, calcareous shale soils but grafted onto a rootstock with poor tolerance for limestone, (3309 Couderc) to devigorate and decrease cluster and berry size.

Vineyard & Appellation: Cargasacchi Vineyard, Sta. Rita Hills. The vineyard is at the western end of the appellation and exposed to severe maritime climate influence. The prevailing north-west onshore marine pattern sweeps inland off from the Pacific and across the broad Lompoc plain between the Santa Ynez Mountains and La Purisima range. The winds are channeled and accelerate through the narrow maritime throat of the Sta. Rita Hills.

In the Sta. Rita Hills, California's southernmost Pinot Noir growing region, the shorter, temperate summer days combine with the dramatic marine influence focused by topography, to produce the coolest mesoclimate and longest growing season for Pinot Noir in the world.

Wine notes: Balanced, medium bodied, savory Pinot Noir with edged red fruits and acidity in spades to pair perfectly with rich cuts of beef, lamb or sashimi. Lively and bright in the mouth, the tangy red currant and vivid cherry lead to a prolonged finish, fine tannins and hints of leather and cedar.

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