



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 2007.

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: The 2006 Cargasacchi Pinot Noir is well balanced with a nose that shows hints of earth, sage and violets with dominant cherry and black currant/cassis. The tending towards darker fruit aromatics lead to and compliment the velvety and rich mid-palate texture. Red and dark fruits, including blackberry and raspberry puree are framed in the mouth by crisp refreshing acidity before melting into silky but firm tannins.

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

