



Growing Conditions

This was a year to remember, as nature threw challenge after challenge to growers across the entire Central Coast. Yet, out of difficulty comes opportunity and the frosts, winds, heat spikes and arid conditions produced a crop of intensity and flavor concentration. Yields were significantly reduced due to the weather factors at bud break, flowering and berry set – sometimes as much as 50% less than previous years. Those vineyards closer to the Pacific Ocean's moderating influence were not as impacted by Spring conditions and all vineyards enjoyed a mild, calm September that allowed slow and even ripening.

Tasting Notes

An elegant and extremely pure nose that is ripe, fresh and layered with dark fruits like plum, cherry, and a spice character that complements the medium-weight flavors that are less obviously ripe than the nose, all wrapped in a moderately firm, balanced and dusty finish. With the alcohol at 14.4%, the acidity is really playing a complementary role to the more ripe aromas and flavors. Give this wine some time in bottle and it will reward your patience for the next 10-15 years.

Production Notes

Sta. Rita Hills AVA
Harvested 10.03.08
100% Pinot Noir
Clone 115
2.9 pounds/vine or 2.1 tons/acre
25% Whole Cluster
Pressed 10.20.08
20% New French Oak
Alcohol 14.4%
108 cases produced
Released 6.15.10
\$44 per bottle