



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

Deep , powerfully scented aromas of dark red, fruits, dried wild sage and kirsch fruit intermixed with notions of lavender, cured meat, earth and spice. The aromas give way to the dense flavor of dark cherries, black currants and dried herbs. This wine displays an abundant texture from the stems, thicker skins, and native yeast fermentation. It needs 1-2 years more of bottle age and then should last for 10-15+ years.

Production Notes

Sta. Rita Hills AVA
Harvested 9.29.08
100% Pinot Noir
Clone 115 (50%) and 4 (Pommard)
3.4 pounds/vine or 2.1 tons/acre
50% Whole Cluster
Pressed 10.20.08
25% New French Oak
Alcohol 14.6%
123 cases produced
Released 6.15.10
\$42 per bottle