



WINE STATISTICS

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| VINEYARDS: | 28% Sangiacomo; 22% Ricci; 19% lund; 15% Schug Estate; 6% Vineburg; 5% Cornerstones; 3% La Prenda; 2% Brown |
| APPELLATION: | Carneros |
| HARVEST DATES: | September 8 th through October 8 th , 2009 |
| SUGAR AT HARVEST: | 24.4 degrees Brix, average |
| FERMENTATION: | 6 to 8 days in stainless steel punch-down and rotary fermenters, with cap immersion 3 times daily |
| AGING / COOPERAGE: | 2 months in 800 gallon oak casks (during malo-lactic fermentation) 9 months in 60 gallon French oak, medium toast barrels (30% new) |
| ALCOHOL: | 14.0% by volume |
| ACIDITY: | TA = 0.68g/100ml; pH = 3.61 |
| PRODUCTION: | 7,633 cases (12 x 750ml); 1,226 cases (12 x 375ml); 59 cases (6 x 1.5-Liter); 32 x 3-Liter bottles; 2 x 5-Liter bottles |
| RELEASE DATE: | January 1 st , 2012 |
| WINERY RETAIL: | \$28 per 750ml bottle, upon release |

WINEMAKER'S NOTES

This classic Carneros region Pinot Noir offers a wide range of flavors and aromas, in the tradition of the finest red Burgundies of France. "Clonal diversity" is achieved by carefully blending several vineyard lots, each retaining its own unique clonal signature in the blend. The result is a complex wine with a rich bouquet of cherries, berries and hints of spicy new oak. It has flavors reminiscent of black cherry, currant and strawberry, followed by a rich, spicy texture and a long silky finish. This wine pairs nicely with lamb, duck, even grilled fish, and will improve with additional cellaring for 2 to 5 years.