



WINE STATISTICS

VINEYARDS:	40% Stage Gulch; 31% Ricci; 7% Schug Estate; 5% Vineburg; 5% Sangiacomo; 3% La Prenda; 9% Other
APPELLATION:	Sonoma Coast
HARVEST DATES:	September 18 th through October 5 th , 2009
SUGAR AT HARVEST:	24.2 degrees Brix average
FERMENTATION:	Stainless Steel Tank with pump over 2-4 times daily, followed by malo-lactic fermentation in neutral casks.
AGING / COOPERAGE:	300 to 1100 gallon neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.62 g/100ml; pH = 3.67
PRODUCTION:	16,491 cases (12 x 750ml)
RELEASE DATE:	April 1 st , 2011
WINERY RETAIL:	\$24 per 750ml bottle, upon release

WINEMAKER'S NOTES

The microclimates of the Sonoma Coast AVA include the western portion of Carneros and the Petaluma Gap. The cool climate and low yield of these vineyards allow Pinot Noir grapes to mature slowly while retaining their natural acidity, resulting in a balanced wine with ripe flavors, silky texture and crisp acidity. Aged primarily in large oak casks and "neutral" older barrels, this wine exhibits flavors of cherries, strawberries and spice, with a lively finish that is an ideal accompaniment to grilled fish and fowl or barbecued meats.