



### **WINE STATISTICS**

<b>VINEYARDS:</b>	41% Ricci; 30% Stage Gulch; 10% Sangiacomo; 7% Estate; 12% other
<b>APPELLATION:</b>	Sonoma Coast
<b>HARVEST DATES:</b>	September 9 <sup>th</sup> through October 19 <sup>th</sup> , 2010
<b>SUGAR AT HARVEST:</b>	24.6 degrees Brix average
<b>FERMENTATION:</b>	Stainless Steel Tank with pump over 2-4 times daily, followed by malo-lactic fermentation in neutral oak casks.
<b>AGING / COOPERAGE:</b>	Neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = 0.56 g/100ml; pH = 3.67
<b>PRODUCTION:</b>	9,203 cases (12 x 750ml)
<b>RELEASE DATE:</b>	September 1 <sup>st</sup> , 2012
<b>WINERY RETAIL:</b>	\$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.*