



### **WINE STATISTICS**

<b>VINEYARDS:</b>	34% Stage Gulch; 24% Ricci; 16% Sangiacomo; 10% Estate; 16% other
<b>APPELLATION:</b>	Sonoma Coast
<b>HARVEST DATES:</b>	September 28 <sup>th</sup> through October 14 <sup>th</sup> , 2011
<b>SUGAR AT HARVEST:</b>	23.4 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 = 0.60 g/100ml; pH = 3.66
<b>PRODUCTION:</b>	6,224 cases (12 x 750ml)
<b>RELEASE DATE:</b>	April 1 <sup>st</sup> , 2013
<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 bright flavors, silky texture and crisp acidity. Aged primarily in large neutral oak casks and stainless steel tanks to show off the delicate, elegant side of the varietal, this Pinot Noir exhibits flavors of tart cherries, raspberries and spice. Lively acidity on the finish makes it an ideal accompaniment to grilled fish and fowl or barbecued meats.*