



## 2008 Pinot Noir, Julia's Vineyard

Appellation:	Santa Maria Valley
Vineyard:	Julia's Block B3 & Block B4
Clone(s):	Pommard
Harvest:	Both blocks picked by hand early morning September 15th
Yields:	2 ½ Tons/acre
Crush:	Whole berry destemmed into small, open top fermenters
Innoculum:	Assmanshausen & Bourgogne Rc212 after a 4 day cold maceration
Fermentation:	10-14 day active, with punch down 2 times daily
Barrel regime:	100% Francois Freres, 50% new, for 16 months
Racking:	Without pumping, once late winter 2009, then again prior to bottling late winter 2010
Bottling:	Without fining or filtration, March 1, 2010
PH:	3.66
Production:	670 cases

### Winemaker's Notes:

Welcome to the first offering of our 2008 single vineyard Pinot Noirs. This year's Julia's bottling is the most delicate of them all, almost to the point of being fragile, like the perfect wildflower. I think we absolutely nailed the Julia's harvest date in 2008, picking both the B3 and B4 blocks on the same morning, with perfect phenolic ripeness without being "over the top". We toned down the oak on this version (with just 40% new François Frères, French oak barrels) because it seemed like the right choice to let the really sexy fruit speak for itself. The wine has a lush, silky quality that tempts one to drink it on its own, although it will be great this summer (or the next two or three) with pancetta and gorgonzola grilled figs.-Bill Wathen