



2009 Cuvée Jeanne Marie

Appellation:	Santa Ynez Valley
Vineyard:	Williamson-Dore'
Clone(s):	Grenache(54%)- Tablas / Syrah(23%)- Entar 174 & 877/Mourvedre(23%)-Tablas
Harvest:	By hand-- Grenache -Sept 26/Syrah- Sept 29/Mourvedre Oct 5
Yields:	Williamson-Dore' Vineyard averaged 1.5 to 2.0 tons per acre
Crush:	Whole berry destemmed as individual lots into open top fermenters
Innoculum:	After 3-5 day cold maceration; Grenache and Mourvedre with ADY-GRE Syrah with Rhone L-2226
Fermentation:	14-20 day active, with manual punchdowns 2-3 times daily
Barrel regime:	16 months in 2, 3 and 4 year old French oak barrels
Racking:	Granache and Mourvedre racked to blend late winter 2010; Syrah blended prior to bottling late winter 2011
Bottling:	March 8, 2011 without fining or filtration
TA:	0.487g/100
PH:	3.72
Production:	325 cases