



2010 Pinot Noir, Santa Maria Valley

Vineyards:	Bien Nacido Vineyard, Block 8 & Block 43 Riverbench Vineyard, Block 30 & 35
Clone(s):	Pommard, Martini, Dijon 667, Dijon 777, Dijon 114
Harvest:	By individual vineyard & clonal lots from 9-15-11 to 10-2-11
Yields:	2-2 ½ tons per acre
Crush:	100% whole berry destemmed into small open top fermenters
Innoculum:	Assman Hausen, RA17, RC12, Bourgogne Rouge after 3-6 day cold soaks.
Fermentation:	7-20 day active, with manual punch downs 2 times daily
Barrel Regime:	9 months in 100% French oak barrels, 1-5 years old
Racking:	Without oxygen; once in late winter to blend lots; then once in late spring for bottling.
Alc:	14.2%
Ph:	3.73
T.A:	0.602 g/100ml
Bottling:	June 22, 2011
Production:	2500 cases