



2005 Pinot Noir Santa Maria Valley

Vineyard: Block 8 - Bien Nacido Vineyard

Clones: Pommard (70%); Dijon (20%); 2A (10%)

Yields: 3.5-4.5 tons per acre

Crush: Whole-berry destemmed into small, open-top fermenters; Two to four-day cold maceration

Innoculation: Assmanhausen; and Burgone yeasts RC212 and RA17

Barrel Regime: Gravity free-run from fermenters to barrels; 100% François Frères ; 10 months ageing

Racking: Without oxygen (no pumping)

Bottling: August 7, 2006

Winemaker's Notes:

"This wine shows distinctive "Pinot candy" and spice (Cola nut, cinnamon, cardamom) beautifully layered with notes of strawberry, cherry and saffras. Supple and velvety in the mouth, this is an elegant wine. Typical of our Santa Maria Valley Pinot Noir, this wine displays up front fruit-yet serious and complex at the same time." □ □ □
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Production: 2400 cases

Suggested Retail: \$32

Release Date: October 1, 2006