



2006 Pinot Noir, Bien Nacido Vineyard- Block 8

Appellation:	Santa Maria Valley
Clone(s):	Dijon 115- 20% Wadensvil 2a-60% Pommard- 20%
Harvest:	Hand harvested at night, Sept 19 th to Oct 3 rd
Yields:	2 ½ to 3 tons/acre; around 4 pounds per vine
Crush:	100 % whole berry destemmed, gravitied into open top vessels
Innoculum:	Assmanhauson, Bourgogne RC 212, some indigenous
Fermentation:	4-5 day Cold Soak, 10-14 day active fermentations- Punch down 2x daily Partial lots extended maceration for 30 days
Barrel regime:	François Frères, Allier Forest; 60% new, aged for 16 months
Racking:	Without oxygen(no pumping)
Bottling:	March 3, 2008 without fining or filtration
Production:	480 cases(750ml) 25 cases(1.5liters)
Retail:	\$54
Release Date:	July 2008