



2006 Pinot Noir, Julia's Vineyard

Appellation: Santa Maria Valley

Clone(s): Pommard

Harvest: Hand Harvested, Early Morning - October 2, 2006

Yields: 2.45 TPA

Crush: 100 % whole berry destemmed. Gravitied to small top fermenters

Innoculum: Bourgogne Bgy; 5 Day Cold Soak

Fermentation: 10 Day, with punchdowns 2 times daily

Barrel Regime: 16 months in François Frères barrels, Allier Forest, Medium Toast, 65% new.

Racking: Without oxygen(no pumping)

Bottling: March 3, 2008

Production: 450 cases(750ml) 25 cases(1.5L)

Retail: \$50

Release Date: June 2008

