



## 2007 Pinot Noir Santa Maria Valley

Vineyards:	Bien Nacido and Julia's Vineyard
Clone(s):	Pommard(50%), Dijon (35%), Waden svil 2A(15%)
Harvest:	Vineyard Blocks and lots hand harvested from Sept 6 to Oct 1
Yields:	Between 2 and 3 Tons per acre
Crush:	Whole berry destemmed into small, open-topped fermenters. Two to five day cold maceration
Innoculum:	Assmanhausen, Bourgogne RC212, Bourgogne RA17
Fermentation:	Punch down 2 times daily; 7-20 days
Barrel Regime:	Gravity free run from fermenters to barrels(100% Francois Freres) and aged 7 months
Racking:	Without O2(no pumping)
Bottling:	June 24, 2008 without fining or filtration
TA:	0.58 mg/100ml
Ph:	3.60
Production:	1850 cases
Retail:	\$34