



PINOT NOIR

WINE PROFILE:

Vintage: 2005

Vineyard Sources: Santa Barbara County; 55% Santa Maria Valley AVA, 45% Los Alamos Valley

Fermentation: 100% de-stemmed, 55% in temperature controlled stainless steel with 2x daily pumpovers, 45% in 1 ½ ton open top fermenters with 4x daily punch downs.

Harvested: Late September

Varietal Composition: 91% Pinot Noir, 7% Nebbiolo, 2% Petite Sirah

TASTING NOTES:

Our 2005 Pinot Noir is derived from a promising young vineyard in Los Alamos, predominantly clone 667 and a well established 30+ year old vineyard in the Santa Maria Valley AVA planted to the Pommard clone. This harvest arrived late in 2005 amid moderate temperatures, favoring the heat-sensitive Pinot Noir grape. After fermentation, one-third of the wine was aged in heavy toast French oak barrels giving it a seductively sweet, smoky aroma and flavor. This same fraction was aged on 100% of the natural yeast lees, contributing a creamy smoothness and opulent texture to this vintage. This is a dynamic, expressive Pinot Noir with seductive aromas of black raspberry, black cherry, oriental spices and smoky French oak. It is ready to enjoy now and will age gracefully in the bottle over the next 3-4 years. DRG 9/06

TECHNICAL DATA:

Alcohol: 13.9%

pH 3.77

Total Acidity: .58

Release Date: October, 2006

UPC#: 760919010612



THE TASTE OF SANTA BARBARA