



2008 Estate Pinot Noir – *Sta. Rita Hills*

\$32/bottle

Release Date 10.02.08

production

This is 100% Melville fruit from our Santa Rita Hills estate, and is a collection of 16 pinot noir clones. Yields were 2.1 lbs/plant (1.9 tons/acre), and were hand-harvested over a four week period. 60% of the fruit was gently de-stemmed with 40% fermented as whole-clusters in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration.) From the press, the wine was transferred directly into barrel (10% new Sirugue French oak, 90% neutral), where it remained sur lie with no sulfur until April, when it was gently racked for the first time and prepared for bottling in July.

14.8% alcohol.

tasting notes

Beautiful deep red and blue colors describe this opulent aromatic wine. Red nuances of sandalwood, cherry pie, currants, rhubarb and jaimaca are interwoven with hints of jasmine, Darjeeling tea, cocoa-powder, red-hot apples, holiday spice and cherry bark. The palate impressions are generous and envelopes your entire mouth in a suave and sultry manner. The finish is both elegant and full-bodied.

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