



2008 Estate Pinot Noir

Arroyo Grande Valley

The 2008 growing season began auspiciously with more than 20 inches of rain. Unfortunately, just about all of it fell before March 1. A windy spring with late frost was followed by a heat wave in June. Despite all of this, vine growth was healthy and vigorous. The fall season was temperate and allowed for even ripening. Yields were small and flavors were intensely concentrated.

- ☞ Produced entirely from estate grown pinot noir grapes
- ☞ 18% Rosemary's Vineyard fruit, 82% Rincon Vineyard fruit
- ☞ Hand harvested August 28th through October 2nd
- ☞ The yield was 1.4 tons per acre
- ☞ Fermented with native yeasts in small open top fermenters
- ☞ Aged 17 months in 30% new & 70% neutral French oak barrels from the forests of Allier and Vosges
- ☞ Bottled June 7, 2010

The 2008 Estate Pinot Noir has inviting aromas of raspberry, cola, and clove with subtle smoky notes. It is medium-bodied with a silky texture and lush flavors of raspberry and earth notes characteristic of the Arroyo Grande Valley. This wine pairs well with pan seared duck breast and wild mushroom ragout.