



Although the 4-Barrel is one of our smallest lots, it requires the most attention to detail. As an example, a 5% blending change is very subtle, but it can have a big impact when we're dealing with four barrels of wine. One change results in a 25% shift in the blend, making the puzzle very difficult to complete. These four barrels are identified from 70 different lots of Pinot Noir. We select 20 of our most special barrels narrowing the set down to the final four. We make this wine with no restrictions, meaning it does not matter from which vineyard or appellation the barrels come. The goal with this wine is to produce a beverage that is balanced, but more than anything, delicious to drink.

AROMATICS: Vibrant berry and vanilla dominate the nose with a slight touch of spice.

ON THE PALATE: Intense and seamless. Layers of blackberry and sweet plum converge on the palate to deliver a thrill ride of intense flavors. A dusting of sweet chocolate and warm spice leads to a silky, mouth coating and lengthy finish.

4 - BARREL PINOT NOIR 2008

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Amber Ridge: Clone 667, Garys' clone: Pisoni,
Kanzler: Clone 667 - whole cluster,
Koplen: Clone 667 - wood tank fermented

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Kanzler: 1.35 tons, Koplen: 1.75 tons,
Amber Ridge: 4.5 tons, Keefer: 1.2 tons

VINEYARD ORIENTATION

Row Orientation: Kanzler: North/South,
Koplen: North/South, Keefer: East/West
Amber Ridge: North/South

TRELLISING TYPE

Amber Ridge: Bi-lateral cordon,
Garys': Uni-lateral cordon,
Kanzler: cane pruned, Koplen: Bi-lateral cordon

AVERAGE CROP PER ACRE

3.0 tons

SOIL TYPE

Amber Ridge: Sandy Clay Loam and
Goldridge, Garys': Glacial Alluvial, Kanzler:
Goldridge, Koplen: Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

September 1-30, 2008

COLD-SOAK TIME

5 days on all

FERMENTATION TIME

9 days average for all

PUNCH-DOWNS PER DAY

1 to 2

TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins/wood tanks

TYPE OF FERMENTATION APPLIED

75% destemmed and 25% whole cluster

VINEYARD DESIGNATES

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK	BARREL AGING
50%	16 months

FINISHED WINE DETAILS

ALCOHOL	TITRATABLE ACIDITY
14.9%	6.4 g/L

PH
3.59

BOTTLING DATE
January 27, 2010

