



Keefler Ranch is owned and managed by Marcy Keefler. The vineyard has 50 planted acres, 20 to Chardonnay and 30 to Pinot Noir. Located in the heart of Green Valley, the site has a superb micro-climate, offering just the right amount of warmth during the day and very cool nights, which leads to intensely focused red fruited wine with strong natural acidity.

AROMATICS: Fresh raspberries, ripe pomegranate, red apple skin, citrus and a subtle dose of tangerine zest.

ON THE PALATE: Sweet Rainier cherries, raspberries, pomegranate and soft notes of cola. Rich raspberry and a dose of cream lead to a silky finish. Medium weight on the palate and bursting with intense red fruit character. Focused and yet very pretty and elegant.

**KEEFER RANCH
PINOT NOIR
2008**

VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**

23, 114, 115, 777, Pommard 5

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**

23: 2.9, 114: 2.8, 115: 1.9, 777: 2.4,
Pommard 5: 1.9

VINEYARD ORIENTATION

East / West

TRELLISING TYPE

Bi-lateral cordon

AVERAGE CROP PER ACRE

2.5 – 3.0 tons

SOIL TYPE

Goldridge and Josephine Loam

**PRIMARY FERMENTATION
DETAILS**

HARVEST DATES

September 11-14, 2008

COLD-SOAK TIME

5 days

FERMENTATION TIME

8-11 days average

PUNCH-DOWNS PER DAY

1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**

5-ton stainless steel open top tank
and 1-ton bins

**TYPE OF
FERMENTATION APPLIED**

100% destemmed

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**

50%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.7%

PH

3.63

TITRATABLE ACIDITY

6.7 g/L

BOTTLING DATE

January 14, 2010

