



Perched at an altitude of 1,300 feet, Pisoni Vineyards overlooks the Salinas Valley in the Santa Lucia highlands Appellation. Because the valley opens to Monterey Bay, cold fog intrudes from the Pacific Ocean, blanketing the valley on a daily basis. The fog and prevailing ocean winds make the mountain estate one of the coolest growing regions in the state.

The 45 vineyard acres at Pisoni Vineyards are divided into small blocks that follow the contours of the mountains. The lean, decomposed-granite soils are very well drained, stressing the vines and forcing their roots deep into the earth in search of water and nutrients. More than 85% of the land remains in its natural state of native grasses, coastal live oaks and prolific wildlife.

In 2008 we were pleasantly surprised to find a generous gift of two and a quarter tons of fruit from this highly coveted vineyard delivered to us along with the other exceptional fruit from Garys' and Rosella's vineyards. We have a wonderful relationship with the Pisoni family and are honored to work with their prized vineyard. Hopefully we have a little more tonnage in the coming years ... so keep your fingers crossed!

**AROMATICS:** Fresh cut wild flowers, strawberry and lush plum. Deep and mysterious with a slight touch of bacon and maple.

**ON THE PALATE:** Dark and dense with a round, juicy mouthfeel, intense dark red fruit character with minerality and a creamy sweetness. Wild and intense...the liquid version of Gary Pisoni.

## PISONI VINEYARD PINOT NOIR 2008

### VINEYARD DETAILS

**BLOCKS/CLONES  
USED IN THE BLEND**  
Pisoni

**TOTAL TONS ACQUIRED  
PER VINEYARD/BLOCK**  
2.3 tons

**VINEYARD ORIENTATION**  
North/South

**TRELLISING TYPE**  
Unilateral cordon

**AVERAGE CROP PER ACRE**  
2.5 tons

**SOIL TYPE**  
Glacial Alluvial

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
September 11, 2008

**COLD-SOAK TIME**  
5 days

**FERMENTATION TIME**  
10 days

**PUNCH-DOWNS PER DAY**  
1 to 2

**TYPE/SIZE OF  
FERMENTATION VESSEL**  
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**  
14.8%

**PH**  
3.50

**TITRATABLE ACIDITY**  
6.8 g/L

**BOTTLING DATE**  
January 27, 2010

