



Although the 4 Barrel is our smallest lot, 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 special barrels are identified from 70 different lots of Pinot Noir. We select 20 of our most special barrels we think would be the best components to blend, narrowing the set down to the final four. We make this wine with no vineyard or appellation restrictions.

The goal with this wine is to produce a Pinot Noir that is ultimately balanced, but more than anything, delicious to drink.

AROMATICS: Vibrant berry, dark cherry 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 2009

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Gap's Crown 115: 25%; Koplen 667: 25%;
Garys' Pisoni: 25%; Kanzler 667: 25%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Gap's Crown 115: 18.25; Koplen 667: 14.1;
Garys' Pisoni: 9.2; Kanzler 667: 5.1

VINEYARD ORIENTATION

Row Orientation: Gap's Crown: North/South;
Koplen: North/South; Garys': North/South;
Kanzler: North/South

TRELLISING TYPE

Gap's Crown: cane pruned
Koplen: bi-lateral cordon
Garys': Uni-lateral cordon
Kanzler: cane pruned

AVERAGE CROP PER ACRE

2.5 tons

SOIL TYPE

Gap's Crown: Gouling Cobble Loam and
Raynor Clay; Koplen: Alluvial; Garys': Glacial
Alluvial; Kanzler: Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Gap's Crown 115 – Sept 19; Koplen – Sept 21;
Garys – Oct 2; Kanzler 667 – Sept 29

COLD-SOAK TIME

5 days average

FERMENTATION TIME

9 days average for all

PUNCH-DOWNS PER DAY

1 to 2

TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins/4-5 ton stainless steel tanks

TYPE OF FERMENTATION APPLIED

100% destemmed

VINEYARD DESIGNATES

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK	BARREL AGING
50%	16 months

FINISHED WINE DETAILS

ALCOHOL	BOTTLING DATE
14.8%	January 25, 2011

PH	PRODUCTION
3.53	97 cases

TITRATABLE ACIDITY

5.60 g/L

