



Perched at an altitude of 1,300 feet, Pisoni Vineyard, the brain child of Gary Pisoni, overlooks the Salinas Valley to the east. People told Gary grapes would never grow in this location.

The determined Gary proved them all wrong and has successfully displayed what the site can produce in the world-class wine coming from this special place. 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 generously offered two and a quarter tons of fruit from this highly coveted vineyard. In 2009 we received just a bit more. We have a wonderful relationship with the Pisoni family and are honored to work with their prized vineyard and look forward to making this wine for many years to come.

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 2009

VINEYARD DETAILS

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

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

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Unilateral cordon

AVERAGE CROP PER ACRE
3.2 tons

SOIL TYPE
Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES
September 19, 2009

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 day average

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 | PH
14.8% | 3.59

TITRATABLE ACIDITY
5.8 g/L

BOTTLING DATE
January 24, 2011

PRODUCTION
146 cases

