



In 1996, Gary Francioni planted the 50-acre Rosella's Vineyard, named for his wife, on their estate property just 1½ miles north of Garys' Vineyard in the Santa Lucia Highlands Appellation of Monterey County. We have been sourcing grapes from this vineyard site since 2005 and believe that Rosella's Vineyard, with Gary Francioni's exceptional farming practices, produces a unique wine representing the best of the Santa Lucia Highlands. Santa Lucia Highlands has proven to be a world class appellation, and we are proud to offer a wine from this great vineyard.

AROMATICS: Warm cherries, strawberries and ripe grapefruit with a slight hint of rose petal, red plum and flint.

ON THE PALATE: Sweet wild strawberry and red cherry dominate the midpalate with a backslash of citrus and a trace of vanilla bean. A hint of herbs and rosehip on the lingering finish. Beautiful!

ROSELLA'S VINEYARD PINOT NOIR 2009

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Pisoni: 75%; 828: 25%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

3.9 tons; 828: 3.6 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Uni-lateral cordon

AVERAGE CROP PER ACRE

3.0 tons

SOIL TYPE

Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 2-7, 2009

COLD-SOAK TIME

5 days

FERMENTATION TIME

9 days 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

64%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL | PH

14.8% | 3.53

TITRATABLE ACIDITY

6.0 g/L

BOTTLING DATE

February 8, 2011

PRODUCTION

341 cases

