

RELEASE:
F A L L



4-BARREL PINOT NOIR

2010

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Gap's Crown 667: 25%; Kanzler 115: 25%;
Keefer Ranch Pommard/115: 25%;
Garys' Pisoni: 25%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Gap's Crown 667: 18 tons; Kanzler 115:
5 tons; Keefer Ranch: 8 tons;
Garys' Pisoni: 9.7 tons

VINEYARD ORIENTATION

Gap's Crown: North/East; Kanzler:
North/South; Keefer Ranch: East/West
Garys' Pisoni: North/South

TRELLISING TYPE

Gap's Crown: cane pruned;
Kanzler: cane pruned;
Keefer Ranch: Bi-lateral cordon;
Garys' Pisoni: Uni-lateral cordon

AVERAGE CROP PER ACRE

2.1 tons

SOIL TYPE

Gap's Crown: Gouling Cobble Loam
and Raynor Clay; Kanzler: Goldridge;
Keefer Ranch: Goldridge and Josephine
Loam; Garys' Pisoni: Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Gap's Crown – Oct 2; Garys' – Oct 1;
Kanzler – Oct 13; Keefer Ranch: Oct 11

COLD-SOAK TIME

5 days average

FERMENTATION TIME

9 days average

PUNCH-DOWNS PER DAY

1 to 2

TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins/4-5 ton stainless steel, wood
open top tanks

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 3.63

BOTTLING DATE
January 31, 2012

TITRATABLE ACIDITY
5.90 g/L

PRODUCTION
98 cases

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 that 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: Rich raspberry and ripe plum aromas prevail and are complemented by a refined baking spice.

ON THE PALATE: Delicate and balanced, with opulent dark fruit converging to complete a seamless flavor experience. Structured tannins are on the forefront to sustained, unctuous finish.

