

AROMATICS: Juicy pomegranate, black cherry and lingonberry soften an herbaceous nose with touches of sandalwood.

ON THE PALATE: Ripe layers of red cherry and raspberry, with notes of sassafras on the mid-palate. Graceful texture with a bright acidity and bursting with rich concentrated flavor. Berries and cream evoke a velvety finish.





KEEFER RANCH PINOT NOIR

2 0 1 0

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

115: 11%; Pommard 4: 20%; 2A : 10% ; 23: 18%; 777: 5%; Pommard 5: 20%; 114: 16%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

II5: 4.8 tons; Pommard 4: 6.5 tons; 2A: 3.3 tons; 23: 5 tons; 777: 13 tons; Pommard 5: 4.4 tons; II4: 3.8 tons

VINEYARD ORIENTATION

East/West

TRELLISING TYPE

Bi-lateral cordon

AVERAGE CROP PER ACRE

2.5 tons

SOIL TYPE

Goldridge and Josephine Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATES

September 30-October II, 2010

COLD-SOAK TIME

5 days

FERMENTATION TIME

8-11 days average

PUNCH-DOWNS PER DAY

I to 2

TYPE/SIZE OF FERMENTATION VESSEL

5-ton stainless steel open top tank and 1-ton bins

TYPE OF

FERMENTATION APPLIED

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

54%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

2.60

BOTTLING DATE

February 13, 2012

TITRATABLE ACIDITY

6.0 g/L

14.3%

PRODUCTION

1,177 cases