

release:
FALL



PISONI VINEYARD

PINOT NOIR

2010

VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**

Pisoni Clone

TRELLISING TYPE

Unilateral Cordon

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**

3.0 tons

AVERAGE CROP PER ACRE

3.2 tons

VINEYARD ORIENTATION

North/South

SOIL TYPE

Glacial Alluvial

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 Vineyard 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: Dense, ripe blackberry and tea leaves dominate this captivatingly complex wine, followed by a rich gaminess with suggestions of earth and clover.

on the palate: Robust and intense, with assertive dark fruit character and resonant earthiness. The mineral rich midpalate is tempered by cherry-vanilla sweetness.



PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 2, 2010

PUNCH-DOWNS PER DAY

1 to 2

COLD-SOAK TIME

5 days

**TYPE/SIZE OF
FERMENTATION VESSEL**

1-ton bins

FERMENTATION TIME

9 day average

**TYPE OF
FERMENTATION APPLIED**

100% destemmed

BARREL PROGRAM

Percentage of new french oak
65%

barrel aging
16 months

FINISHED WINE DETAILS

ALCOHOL

14.8%

pH

3.65

BOTTLING DATE

February 14, 2012

TITRATABLE ACIDITY

5.70 g/L

PRODUCTION

154 cases