

RELEASE:
F A L L



ROSELLA'S VINEYARD
PINOT NOIR

2 0 1 0

VINEYARD DETAILS

BLOCKS/CLONES
USED IN THE BLEND

Pisoni: 41%; Pommard 4: 33% 828: 26%

TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK

Pisoni: 3.5 tons; Pommard 4: 2.3 tons
828: 3.8 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Uni-lateral cordon

AVERAGE CROP PER ACRE

2.8 tons

SOIL TYPE

Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 6-9, 2010

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

50%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.7%

pH

3.68

BOTTLING DATE

February 13, 2012

TITRATABLE ACIDITY

5.7 g/L

PRODUCTION

351 cases

In 1996, Gary Francioni planted the 50-acre Rosella's Vineyard, named for his wife, on their estate property just 1½ miles north of Gary's 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: Multi-faceted black cherry and tart wild berries precede a flinty character, followed by demure floral notes.

ON THE PALATE: Rich, ripe strawberry are prominent on the palate, and are well accented by traces fennel and candied citrus peel. The lingering finish is herbaceous, floral, and polished.

