



The Santa Lucia Highlands is one of the crown jewels of California viticulture, growing and producing some of the state's best cool climate Pinot Noir, Chardonnay, and Syrah. The appellation encompasses more than 5,000 acres of prime vineyards, planted on the elevated terraces of the Santa Lucia mountain range. The area's unique character was recognized with official AVA status in 1991.

Our 2010 Santa Lucia Highlands Pinot Noir is a blend of five vineyards; Garys', Pisoni, Rosella's, Sierra Mar and Soberanes. These vineyards are located in the heart of the Santa Lucia Highlands and are built upon a tradition of high quality hand-winegrowing. We are so grateful for the friendship of the Pisoni and Francioni families, whose own friendship spans three generations and who provided us access to this spectacular fruit.

**AROMATICS:** This wine displays deep notes of orange peel, cherries, and five-spice and is supported by hints of ginger, strawberry and rhubarb.

**ON THE PALATE:** Our Santa Lucia Highlands Pinot Noir is a luscious mouth-filling wine. It is deeply structured with supple tannins centered in the mid-palate. A sweet and sour mix of red and black fruits, such as penetrating red cherry and blackberry dominate, ending in a clean strawberry and dark cherry finish.

SPRING RELEASE

## SANTA LUCIA HIGHLANDS PINOT NOIR 2010

### VINEYARD DETAILS

#### VINEYARD SOURCES:

Garys', Pisoni, Rosella's, Sierra Mar and Soberanes

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

Garys': October 1  
Pisoni: October 2  
Rosella's: October 6, 9  
Sierra Mar: October 1  
Soberanes: October 6

#### COLD-SOAK TIME

5 days average

#### FERMENTATION TIME

14 days average

#### FERMENTATION TEMP

86° F peak

### BARREL PROGRAM

#### PERCENTAGE OF NEW FRENCH OAK

50%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

ALCOHOL	PH
14.5%	3.65

TITRATABLE ACIDITY  
6.2 g/L

BOTTLING DATE  
January 31, 2012

PRODUCTION  
768 cases

