



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 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: Raspberry, Bing cherry and vanilla cola aromatics lead the nose and are harmonized with a refined spiciness.

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

4 - BARREL PINOT NOIR 2011

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Gap's Crown 667: 25%
Koplen 667: 25%
Keefer Ranch Pommard Five: 25%
Garys' Pisoni: 25%

VINEYARD ORIENTATION

Row Orientation: Gaps Crown: North/South;
Garys': North/South; Kanzler: North/South;
Keefer: East/West

TRELLISING TYPE

Gap's Crown: Cane Pruned
Garys' Pisoni: Uni-lateral cordon
Kanzler: Cane Pruned
Keefer: Bi-lateral cordon

AVERAGE CROP PER ACRE

2.1 tons

SOIL TYPE

Gap's Crown: Goulding Cobble Loam
Garys': Glacial Alluvial; Kanzler: Goldridge;
Keefer: Goldridge and Josephine Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Gap's Crown 667 – October 1, 2011
Garys' – October 10, 2011
Koplen – September 29, 2011
Keefer Ranch – October 12, 2011

COLD-SOAK TIME

5 days average

FERMENTATION TIME

9 days average

NUMBER OF 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% de-stemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK	BARREL AGING
50%	16 months

FINISHED WINE DETAILS

ALCOHOL	pH
14.8%	3.51
TITRATABLE ACIDITY	BOTTLING DATE
6.2 g/L	February 2, 2013

