



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 Vineyards 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: Lilacs and clover, strawberry cream and ripe blackberry. Captivatingly complex, with a rich gaminess and suggestions of sandalwood.

ON THE PALATE: Robust and intense, with assertive dark fruit character and resonant earthiness. The flinty midpalate is finished with cherry-vanilla sweetness.

FALL RELEASE

PISONI VINEYARD PINOT NOIR 2011

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Pisoni Clone

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

3.6 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Uni-lateral Cordon

AVERAGE CROP PER ACRE

2.5 tons

SOIL TYPE

Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 2, 2011

COLD-SOAK TIME

5 days

FERMENTATION TIME

9 day average

NUMBER OF 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

60%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.3%

pH

3.60

TITRATABLE ACIDITY

6.0 g/L

BOTTLING DATE

February 12, 2013

