



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 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 finishes with a cherry-vanilla sweetness.

FALL RELEASE

## PISONI VINEYARD PINOT NOIR 2012

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

Pisoni Clone

#### VINEYARD ORIENTATION

North/South

#### TRELLISING TYPE

Uni-lateral Cordon

#### SOIL TYPE

Glacial Alluvial

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

October 9, 2012

#### COLD-SOAK TIME

5 days

#### FERMENTATION TIME

9 day average

#### NUMBER OF PUNCH-DOWNS

PER DAY

1-2

#### 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

14.8%

#### pH

3.61

#### TITRATABLE ACIDITY

6.0 g/L

#### BOTTLING DATE

December 11, 2013

