



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.

The 2012 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 2012

VINEYARD DETAILS

VINEYARD SOURCES:
Garys', Pisoni, Rosella's,
Sierra Mar and Soberanes

PRIMARY FERMENTATION DETAILS

HARVEST DATES
October 7- 11, 2012

COLD-SOAK TIME
5 days average

FERMENTATION TIME
14 days average

FERMENTATION TEMP
87° F peak

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
48%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL **PH**
14.7% 3.57

TITRATABLE ACIDITY
6.4 g/L

BOTTLING DATE
December 11-12, 2013

