

Widely recognized as one of California's finest vineyards, Pisoni helped make the Pinot Noirs from the Santa Lucia Highlands among the most coveted in the state. Reaching elevations of 1,300 feet and featuring granite and sandstone soils, as well as a southeastern exposure, the site always yields a dramatic wine with incredible color and concentration. The 45 planted acres here are divided into small blocks that follow the contours of the mountains. The lean, decomposed granite soils are well-drained, stressing the vines and forcing their roots deep into the earth in search of water and nutrients.

There is a vivid, lively quality to this wine as it showcases a complex arrangement of dried raspberry, strawberry, and rustic wild herbs. Strikingly powerful and with outstanding depth and structure, Pisoni's smooth finish is balanced by the light frame.

Fact of Note: 8% of blend came from a special carbonic fermentation done in stainless steel.

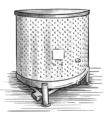




ABV 14.1%



44% new French oak



100% stainless steel

## VINEYARD DETAILS

VINEYARD Pisoni Vineyard CLONES Pisoni Clone ORIENTATION North / East TRELLISING VSP SOIL Sandy loam and glacial alluvial

## TECHNICAL DETAILS

FERMENTATION 100% stainless steel, 8% whole cluster

ÉLEVAGE 44% new French oak for 12 months, 80% finished in a wood cask for 3 months prior to bottling

ALCOHOL 14.1%

pH 3.66

TA 5.71 g/L

## TASTING NOTES

NOSE A complex arrangement of dried raspberry and strawberry with wild, rustic sagebrush.

MOUTH Focused in its approach, with an unfathomed structure and light frame. A beautiful age-worthy wine.