



2010 Cuvee Jeanne Marie

Appellation:	Santa Ynez Valley
Vineyard:	Willamson-Dore'
Clone(s):	Grenache-Tablas (64%), Syrah-Entav 174 & 877 (20%) Mourvedre-Tablas (16%)
Harvest:	By hand, Syrah October 15, Grenache October 16, Mourvedre November 5
Yields:	Syrah 2.2 tons per acre, Grenache 4.4 tpa, Mourvedre 2.5 tpa
Crush:	Whole berry destemmed into small open top fermenters
Innoculum:	After 4 day cold maceration, Syrah with Ady-L226, Grenache & Mourvedre with Ady-Gre
Fermentation:	10-20 days, with hand punch downs 2 times daily
Barrel regime:	16 months in a mix of 228 L barrels and 500L puncheons
Racking:	Once spring of 2011, and again late winter 2012 to blend prior to bottling
Bottling:	March 7, 2012
Alcohol:	14.4%
PH:	3.55
T.A:	0.62 g/100mls
Production:	500 cases
Reviews:	91 Points – Wine advocate 91 Points – Wine Spectator 90 Points – Wine Enthusiast