



2011 Pinot Noir, Julia's Vineyard

Appellation:	Santa Maria Valley
Vineyard:	Cambria Estate, Julia's Block "B3"
Clone(s):	Pommard
Harvest:	By hand on September 9
Yields:	Around 2 tons per acre
Crush:	Whole berry destemmed into small, open top fermenters
Innoculum:	ADY-3001 after a 5 day cold maceration
Fermentation:	10 day active, with punch downs 2 times daily.
Barrel regime:	100% François Frères, medium toast, Allier barrels, 60% new. 16 months "elevage"
Racking:	Without pumping, once April 2012, then prior to bottling March 2013
Bottling:	March 18, 2013, without fining or filtration
Alcohol:	14.8 by volume
T.A:	0.62 g/100ml
PH:	3.74
Production:	300 cases
Retail:	\$60
Reviews:	92 Points – Vinous 91 Points – Wine Spectator