



2011 Pinot Noir, Santa María Valley

Vineyards:	Bien Nacido- 31% and Riverbench- 69%
Clone(s):	Martini (54%) Pommard (31%) 2A (8%) Dijon (7%)
Harvest:	By hand, September 9-26th
Yields:	1/4 to 2 tons per acre
Crush:	Whole berry destemmed into small open top fermenters
Innoculum:	Various selected yeast strains; inoculated after 3-6 day cold soak
Fermentation:	7-20 day active, with punchdowns 2 times daily
Barrel Regime:	8 months in French oak barrels, 1 to 6 years old
Racking:	Without O2, once late winter 2012, then again prior to bottling, June 2012
Alc:	13.6% by volume
Ph:	3.70
T.A:	.582 g/100ml
Bottling:	June 20, 2012
Production:	1660 cases
Retail:	\$35