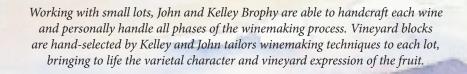
BROPHY CLARK



pinot noir

HARVEST

Santa Barbara County began the growing season with cool, dry days. By late August temperatures warmed up significantly and harvest started earlier than expected. The long, cool summer followed by the warmer weather during harvest allowed for excellent color and flavor development along with larger yields than the previous two vintages.

VINEYARD

Pinot Noir grapes for this wine come from Rio Vista Vineyard located on Santa Rosa Road in the heart of the Sta. Rita Hills appellation. Planted in 1998, the vineyard has rolling hills and a fine, loamy soil. Because of its proximity to the Pacific Ocean, the climate is exceptionally cool with prevalent winds and marine fog- excellent conditions for low-yielding, high quality Pinot Noir. Clones selected for this wine are the Dijon clones 667 and 777.

WINEMAKING

Pinot Noir grapes were hand harvested into half-ton bins and crushed into small temperature controlled tanks. Following a two-day cold soak that promoted excellent extraction of color, aroma and flavor, the lots were inoculated with Assmanshausen yeast to initiate the primary fermentation. Additional extraction was achieved by gently pumping over the wine three times daily. After pressing, the wine was transferred to small French oak barrels where it aged for 14 months.

TASTING NOTES

This 2010 Pinot Noir is a fruit forward wine. This wine expresses a deep, rich, ruby red color. Ripe cherry, rhubarb, pomegranate and cranberry create a complex palate. Plush tannin structure make this wine age-worthy with a lingering soft finish.

Varietal	100% Pinot Noir	TA	6.2g/L
Appellation	Santa Rita Hills	рН	3.53
Vineyard	Rio Vista Vineyard	Alcohol	14.9%

Harvest September 28, 2010 Bottling date December 14, 2011

Oak Aging 18 Months Production 592 cases

BROPHYCLARKCELLARS.COM