



HARVEST

Santa Barbara County experienced a very mild, warm growing season in 2013. The vines budded out early and though the season overall was short on precipitation, some late rains in March helped the soil water profiles. Harvest was early with near perfect conditions for ripening. Overall yields were good and quality was excellent.

VINEYARDS

The Garey Vineyard lies in the heart of the Santa Maria Valley on a bench above the small town of Garey. The terroir is one of gently rolling slopes with sandy loam soils. The coastal fog influence and the cool afternoon breezes are the perfect climate for Pinot Noir and Chardonnay. The vineyard was planted in 1998 by the Robert Mondavi Winery and is also SIP (sustainability in practice) certified. The clones for this wine are Dijon clones 667 and 777.

WINEMAKING

Pinot Noir grapes were hand harvested into half-ton bins and crushed into small fermentation bins. Following a two-day cold soak, which promoted excellent extraction of color, aroma and flavor, the lots were inoculated with Assmanshausen yeast to initiate the cool primary fermentation. The fermenting juice was punched down 4 to 6 times daily during the peak of fermentation, then two times daily until dry. After pressing, the wine was transferred to a combination of new and neutral French oak barrels where it underwent malo-lactic fermentation and aged for 15 months.

TASTING NOTES

This Pinot Noir is a luscious wine with soft edges and rich flavor. This medium-bodied wine displays flavors of Bing cherry, plum and strawberry, followed by accents of vanilla spice and hints of nutmeg. This fruit-forward wine finishes smooth and silky.

Varietal:	Pinot Noir	T.A.:	6.8 g/L
Appellation:	Santa Maria Valley	pH:	3.42
Vineyard:	Garey Vineyard	Alcohol:	13.8%
Harvest:	September 19, 2013	Bottling:	December 2014
Oak Aging:	15 months	Production:	300 cases