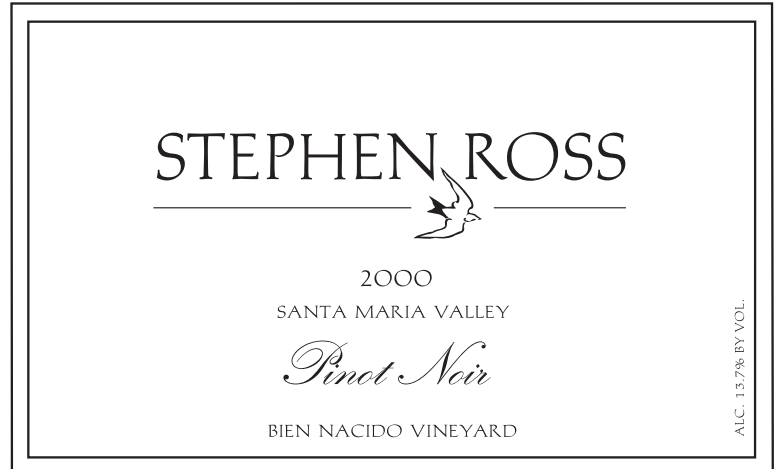


2000

SANTA MARIA VALLEY

PINOT NOIR

BIEN NACIDO VINEYARD



- Harvested by hand on September 9, 2000
- 100% destemmed, and crushed into a small 1.5 ton (4' by 4') fermentation tank
- 17 Day *Cuvaison*/Skin contact;
 - 3 Day Cold Soak @ 50 °F
 - 6 Day fermentation, punched down 4 times per day, peak temperature 85 °F
 - 8 Day post fermentation and settling
- Aged in French oak barrels 11 months - François Frères, 50% new, 50% once-used
- Racked two times for clarity, and lightly filtered before bottling
- Bottled on August 21, 2001

The 2000 season was generally warm with harvest commencing early in September. Mother Nature gave us an average to slightly higher than average crop size. However, by shoot and cluster thinning to one cluster per shoot we ended up with a slightly lower than average crop size, around 2.5 tons per acre. Wine processing starts in small open top tanks where destemmed and crushed grapes were punched down by hand. After 17 days in the fermenter, the young wine was drained, pressed, and racked to barrels for malolactic fermentation and aging.

The wine is very aromatic with aromas of cherries, raspberries, and the vineyard trademark white pepper spiciness. This is a rich Bien Nacido Pinot Noir with plenty of flavor and elegant tannins.

146 cases produced.