

2005

AUBAINE VINEYARDS

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Hand harvested on August 26, 2005
- Dijon clones 667 and 777
- Average juice analysis – 26.0 °Brix, 6.70 T.A., 3.44 pH
- 100% destemmed, and fermented into 5-ton refrigerated open-top-tanks
- 14 day cuvaison/skin contact;
 - 7 day cold soak @ 55 °F, pumped over 1 time per day
 - 7 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 15 months - 25% new *François Frères*, *Sirugue* and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.3% alcohol, 5.96 T.A., 3.44 pH
- Bottled non-fined and non-filtered on December 4, 2006

This is the second vintage of Aubaine Vineyards Pinot Noir for *Stephen Ross*. Owned by Bob McHolland (who truly has a desire to create great wine by farming for high quality), the vineyard was planted in 2000 and consists of 15 acres of Pinot Noir clones 667 and 777. It is located at the mouth of the Santa Maria River valley near the town of Nipomo and situated on a southwest facing hillside overlooking the Pacific Ocean. The climate is very mild and is strongly influenced by regular summertime afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight.

The 2005 season was generally cool and moderate, with sufficient rainfall from the previous winter. The vine canopy was open as a result of shoot positioning and cluster thinning so the clusters are fully exposed to the morning and afternoon sunlight. Yields were moderate at 1.5 tons per acre, and berry size is very small which yielded a very concentrated wine.

This is a monumental wine particularly in terms of its concentration of blue fruit aromas and deep ruby purple color. Perhaps even more impressive is the palate, showing rich with voluptuous tannins and lingering fruit flavors.

303 cases produced.