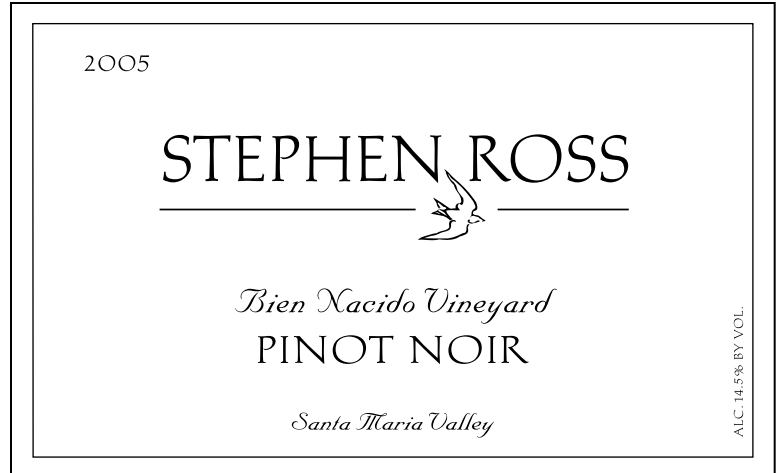


2005

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 5 and 8, 2005
- Block N clone 115 and Block G clone 667
- Average juice analysis – 25.4 °B, 5.40 T.A., 3.44 pH
- 100% destemmed into 1.5 ton bins and a 5-ton refrigerated open-top-tank
- 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 11 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.5% alcohol, 5.77 T.A., 3.53 pH
- Bottled non-fined and non-filtered on August 17, 2006

This marks the first year that *Stephen Ross* exclusively used new inter-planted Dijon clones at Bien Nacido Vineyard. Evolving to the new clones gave this wine more red fruit aroma and less white pepper notes commonly associated with Bien Nacido. Vine yields were low at 1.5 tons/acre. The 2005 season was generally cool and moderate, with sufficient rainfall from the previous winter. Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west, and the climate 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 Bien Nacido Pinot Noir has very pretty aromas and silky, elegant tannins. The nose is reminiscent of raspberries and black cherry with a hint of spiciness, and the textures are fine, rich and voluptuous.

247 cases produced.