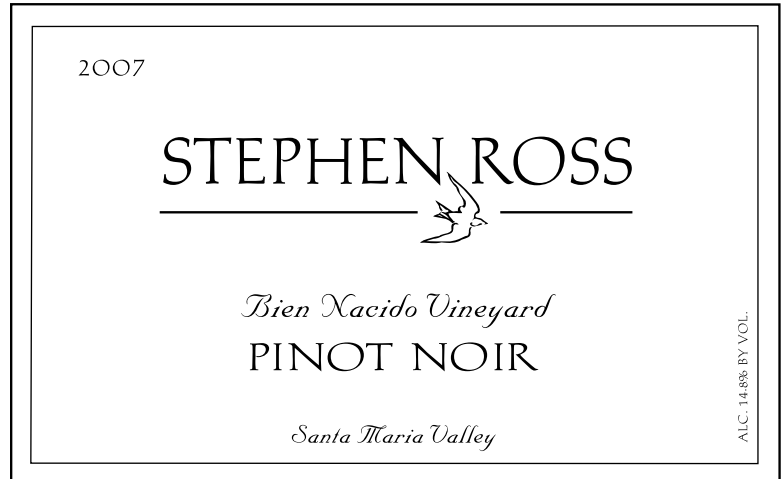


2007

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 14, 2007
- Block N clone 115 and Block G clone 667
- Average juice analysis – 24.5 °Brix, 3.58 pH
- 100% destemmed into a 1.5 ton bin and a 5-ton refrigerated open-top-tank
- 14 day *cuvaison*/skin contact;
  - 7 day cold soak @ 56 °F, pumped over 1 time per day
  - 7 day fermentation, punched down 3 times per day, peak temperature 90 °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 – 14.8% alcohol, 6.0 T.A., 3.62 pH
- Bottled non-fined and non-filtered on August 12, 2008

Bien Nacido Vineyard is located on 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 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were slightly below average around 2.5 tons per acre.

This marks the third year that *Stephen Ross* used new inter-planted Dijon clones at Bien Nacido Vineyard. Moving to the new clones gave this wine more red fruit aroma and less white pepper spicy notes commonly associated with Bien Nacido Vineyard. The wine has very pretty aromas and silky, fine tannins. Its nose is reminiscent of ripe cherries, chocolate and cedar with forest floor notes. The textures are fine and creamy.

195 cases produced.