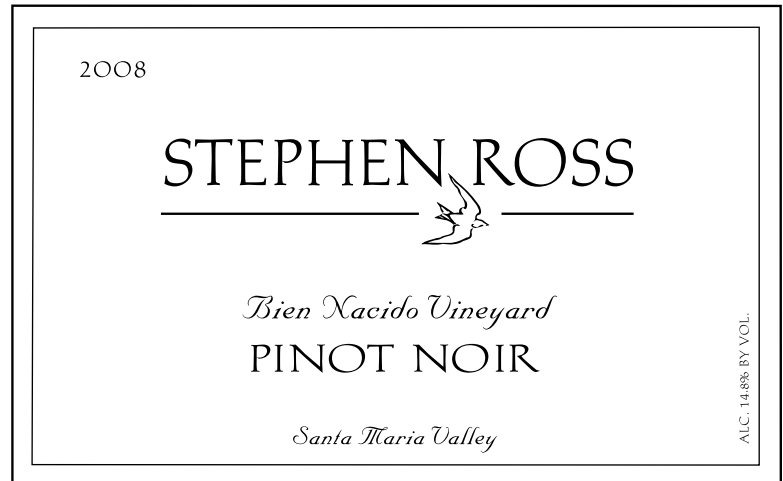


2008

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 17, 2008
- Block N clone 115 and Block G clone 667
- Juice analysis – 25.5 °B, 7.82 T.A., 3.47 pH
- 100% destemmed into a 5-ton refrigerated open-top-tank
- 13 day cuvaision/skin contact;
 - 7 day cold soak @ 58 °F, pumped over 1 time per day
 - 6 day fermentation, punched down 3 times per day, peak temperature 78 °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 and filtered lightly prior to bottling
- Wine analysis – 14.8% alcohol, 5.66 T.A., 3.45 pH
- Bottled on August 19, 2009

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.

2008 was indeed a year of extremes on the Central Coast. Santa Maria weathered its hottest recorded day ever in June when temperatures peaked at 110° F, while a series of October freezes resulted in all-time lows in San Luis Obispo. There was spring frost; especially hard hit was Paso Robles. This was the second drought year in a row, and there were fires throughout California.

The wine has a pretty ruby red color, is clear and brilliant. Its aromas are reminiscent of cherries, with a very slight savory note, and hints of dried rose petals. It's medium to full bodied with bright acidity, fine tannins, and lingering red berry fruitiness.

192 cases produced.