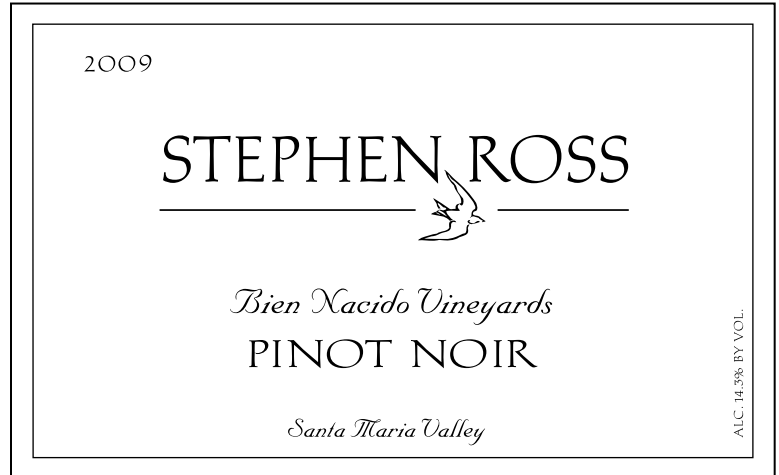


2009

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 11, 2009
- Block G clone 667
- Juice analysis – 25.6 °B, 6.15 T.A., 3.46 pH
- 100% destemmed into a 3-ton refrigerated open-top-tank
- 13 day *cuvaison*/skin contact;
 - 5 day cold soak @ 56 °F, pumped over 1 time per day
 - 8 day fermentation, punched down 3 times per day, peak temperature 76 °F
- Aged in French oak barrels 11 months - 33% new *François Frères*, and 67% once- and twice-used barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.3% alcohol, 5.70 T.A., 3.49 pH
- Filtered and bottled on August 24, 2010

Bien Nacido Vineyards is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Bien Nacido went into the ground in 1973, and through time the site has proven to be a wonderful place to grow Pinot Noir. The climate during the growing season is cool and dry, with daytime temperatures reaching 76 - 80 °F and nighttime temperatures dropping to 55 °F. Almost all of the rainfall, albeit scant, takes place in the winter. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west where regular summertime afternoon cool breezes from the ocean are borne. Of note, geographically, the vineyard is located at 34 degrees latitude and receives a lot of bright Southern California sunlight.

The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75-78 degrees F.

We have had the pleasure of making Bien Nacido Vineyards Pinot Noir since 1995. The wine is brilliant in appearance and has a deep ruby red color. The nose shows aromas of ripe raspberry and hints of cocoa and white pepper. This is a full bodied, rich wine on the palate with silky tannins and trademark mild acidity.

151 cases produced