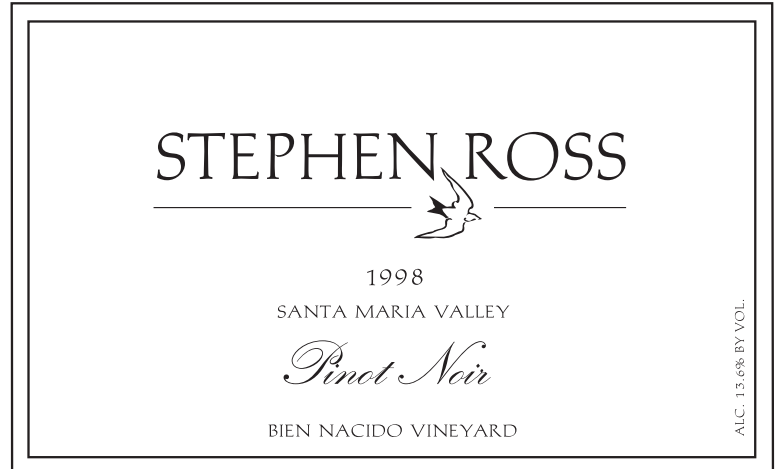


1998

SANTA MARIA VALLEY

PINOT NOIR

BIEN NACIDO VINEYARD



- Harvested by Hand on September 25, 1998
- 100% Destemmed, and Crushed into Small 1.5 ton (4' by 4') Fermentation Tanks
- 20 Day *Cuvaison*/Skin contact;
 - 5 Day Cold Soak @ 50°F
 - 6 Day Fermentation, punched down 4 times per day, peak temperature 85° F
 - 9 Day Post Fermentation and Settling
- Aged in French Oak Barrels 12 months - François Frères, 50% new, 50% once-used
- Racked three times for clarity
- Bottled unfiltered on September 1, 1999

The 1998 growing season was cool and very long with the harvest commencing late in September. This resulted in a wine with excellent flavor development, and soft, balanced tannins. The wine has aromas of cherries, savory spice, and dried rose petals, and will benefit from a year or two in the bottle.

74 cases produced.