



2010 Estate Pinot Noir - *Verna's*

100% Melville fruit from our Los Alamos estate, this bottling is composed of clones 2A, 667, 777 and Merry Edwards Selection. 33% of the fruit was fermented as whole-clusters with 67% gently de-stemmed in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration). From the press, the wine was transferred directly into neutral barrel (old French oak), where it remained sur lie without sulfur until April, when it was gently racked for the first time and prepared for bottling in July. Yields were 3.2 lbs/plant (2.8 tons/acre).

Wine Enthusiast: 93 Points

Stephen Tanzer: 90 Points

Robert Parker: 91 Points

Tasting Notes: Red fruit aromas of cherry, plum skin and red berry fruit mix with hints of red tea, cinnamon stick and tobacco. Pretty floral notes of cherry blossom and red rose mingle with earthy notes of underbrush, fern and sage. The palate has a plush and vibrant texture expanding this complexity leaving the mouth satiated and complete.

AVA: Santa Barbara County

100% Pinot Noir

Clones: 2A, 667, 777 and Merry Edwards Selection

33% whole cluster fermented

Neutral barrel (5+ year old French oak barrels)

Alcohol 14.0%

Cases Produced: 3,919

Released: August 28, 2011