



2011 Estate Pinot Noir - *Verna's*

100% Melville estate 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 (5 to 12 year old French oak), where it remained sur lie without sulfur until May, when it was gently racked for the first time and prepared for bottling in August. Yields were 3.2 lbs/vine (2.8 tons/acre). 2,078 cases produced.

***tasting notes:** Vibrant magenta in color, high toned floral aromatics of gardenia, white lily and rosehip oil mingle with touches of fresh thyme, pine nuts, eucalyptus and pie crust. Fruit components are redolent of blood orange, dried cranberry and pomegranate. The palate impression is bright and feminine with a round, complex core that leaves the mouth satiated and complete.*

AVA: Santa Barbara County
100% Pinot Noir
Cases Produced: 2,078
Clones: 2A, 667, 777, Merry Edwards Selection
Elevage: Aged in neutral barrel (10 year old French oak)
Alcohol: 14.0%
Release Date: 10.01.12