



## 2012 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 April, when it was gently raked for the first time and prepared for bottling in June. Yields were 3.4 lbs/vine (3.0 tons/acre).

### **Antonio Galloni - 90**

***tasting notes:** Soft magenta in color, rich aromatics of cherry pie filling, orange tea, cocoa powder and rosehip oil mingle with herbal touches of fresh thyme, fennel grass and eucalyptus. Other components of cranberry compote, fish oil and roasted red beets flirt in the background. The palate impression is high toned and feminine finishing with grip and persistence.*

AVA: Santa Barbara County  
100% Pinot Noir  
Cases Produced: 3,838  
Clones: 2A, 667, 777, Merry Edwards Selection  
Elevage: Aged in neutral barrel (5-20 year old French oak)  
Alcohol: 14.0%  
Release Date: 06.14.13