



275 Cases

Price: \$35 / \$420

Most of the wine was derived from grapes from Prodigal's steeply sloping Quinta Santa Rosa Vineyard at the southeastern end of the Sta. Rita Hills appellation. Dijon clones 667 and 777 produced the majority, with approximately 20% coming from vines rooted as cuttings from Cambria's Julia's Vineyard. Approximately 20% of the blend was made from Wädenswil Swiss clone 2A purchased from Rio Vista Vineyard, which is located in the easternmost part of the Sta. Rita Hills appellation. Primary fermentation was conducted in small lots with temperature maintained at or near 80°F. Full malolactic fermentation was completed subsequently. All French-oak barrels were used, with one-third of them new, one-third 1-2 years old, and the remaining third neutral oak. The wine was lightly filtered and bottled in August 2006, with release in October 2007.

Dedicated to the Essence of Pinot Noir

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