



409 Cases

Retail Price: \$35 btl / \$420 case

Approximately half of the Appellation Cuvée derives from our own steeply sloping vineyard, Quinta Santa Rosa. Grapes from both our clone 777 planting, as well as those from vines rooted as cuttings from Julia's Vineyard (Cambria's), were used. We also sourced grapes for this elegant cuvée from Rio Vista and Fiddlestix vineyards (clones 667 and 115, respectively, each approximately 25% of the total). The grapes were harvested at or before daybreak, cold soaked for 5 days after de-stemming, and fermented slowly using Assmanshausen yeast, which is notable for producing slow, cool fermentations. The free-run and press fractions were barreled separately (all French oak: 1/3 new, 1/3 1-3 years-old, and 1/3 neutral) and inoculated to produce a full, secondary malolactic fermentation. The final blend was made after 21 months in barrel, after which it was held in bottle for an additional 8 months before being released in June 2009.

The wine is characterized by a prominent Pinot nose with black-cherry and berry flavors that are complemented by smooth tannins and a lingering finish. This wine tied for top Pinot Noir at the 2009 Chicago World Wine Championships.

Dedicated to the Essence of Pinot Noir

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