



326 Cases

Price: \$35

The Sta. Rita Hills Appellation Cuvée is made exclusively from grapes grown in two Sta. Rita Hills vineyards, Quinta Santa Rosa (35%) and Fiddlestix (65%). The clones were 5, 115, 667 and 777, which were harvested in early October 2008.

After cold soaking for 5-7 days, the must was inoculated with Assmanshausen yeast. Free-run and press wines were collected and held separately following a moderately paced fermentation. After settling to remove gross lees, the wines were barreled (one-third new, one-third 1-4 year, and one-third neutral French oak) and inoculated to produce a complete secondary malolactic fermentation. The wine was held for a total of 20 months in barrel, with one racking, before it was bottled June 21, 2010 and held an additional year prior to its release. 14.1% alcohol.

Dedicated to the Essence of Pinot Noir