



187 Cases

Price: \$45 / \$486

All grapes were sourced 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. The vineyard was farmed by hand by Coastal Vineyard Care Associates. Early-morning picking was performed in three passes during September. 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 bottled without fining or filtration in December 2006 and held for 10 additional months prior to its release in October, 2007.

*Dedicated to the Essence of Pinot Noir*

POST OFFICE BOX 957 · LOS OLIVOS, CALIFORNIA 93441-0957 · VOICE: 805-688-0476 · FAX: 805-688-1638