



181 Cases

Retail Price: \$45 btl / \$540 case

Prodigal's steeply sloping Quinta Santa Rosa Vineyard is planted exclusively to Pinot Noir. This bottling consists exclusively of clone 667 from the upper-eastern block. The grapes were harvested at daybreak, cold soaked for 5 days after de-stemming, and fermented slowly using a Burgundian yeast. The free-run and press fractions were barreled separately (all French oak: 1/3 new, 1/3 1-3 year-old, and 1/3 neutral barrels) for 21 months, blended and bottled in August 2008, after which the wine was held in the bottle for 8 months prior to release.

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.

*Dedicated to the Essence of Pinot Noir*

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