



92Cases

Retail Price: \$55 btl / \$660 case

The major February frost experienced in the Sta. Rita Hills reduced the size of the crop, but the set and subsequent development of fruit, coupled with cool weather in September, made 2007 an outstanding vintage for Quinta Santa Rosa Vineyard. The Estate-grown Pinot Noir was made again this year from our clone 667 block, harvested in its entirety September 11. The cool primary fermentation was conducted over 11 days using Assmanshausen yeast. Free-run and press wines were barreled separately in October using 1/3rd new French oak, 1/3rd 1-3 years old, and 1/3rd neutral. Malolactic fermentation was initiated and completed during the winter. After one racking the wine was bottled unfinned and unfiltered in April, 2009 after 18 months in barrel.

Dedicated to the Essence of Pinot Noir

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