

## Vineyards

The grapes for this wine were grown in vineyards located in the southern portion of the Santa Cruz Mountains. Dotted the western foothills of Mount Madonna, these vineyards benefit from both the nearby Monterey Bay's cooling influence and the warm sunshine which rains down upon their southwest-facing slopes. A low Region 1, the grapes grown here display vivid, varietal notes while maintaining a backbone necessary for great structure and ageability. To further optimize maturity in the grapes, the vineyards utilize a number of sunlight-to-vine-enhancing techniques including leaf-pulling, shoot thinning, quadrilateral cordons, vertical- shoot-positioning, and fruit-thinning.

## In the Winery

The grapes were hand harvested in late September/early October of 2004. Yields were low, averaging 2.5 tons per acre. Arriving at the winery, we destemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a Pinot that is infused with abundant fruit while harboring the richness that is a hallmark of mountain-grown Pinot Noir.

Following the wine's initial fermentation, we barreled the wine in French oak. The wine was bottled in mid-May of 2006.

## Tasting Notes

### COLOR:

Garnet with a purple edge

### NOSE:

Earthy with vibrant aromas of raspberry, strawberry and cherry.

### MOUTH:

Cherries, mint, and strawberry define the palate followed by soft notes of vanilla. A velvety softness underpins the mouthfeel and offers a wine that is exquisitely approachable, yet able to age gracefully for several years.

