

Appellation: Santa Maria

Primary Vineyards: Bien Nacido – Sierra Madre– J.Torres

Clones: Dijon – Pommard

Ph: 3.7

Ta: .6

Alc: 14.9

Aroma: Wild berries, heavy spice and cola

Taste: Smooth firm tannins with a velvety long smoky finish

By the Glass: Big and luscious

At the table: Here is a Pinot Noir that enhances a rib eye, a rack of saucy ribs, or a grilled pork tenderloin.

Winemaking: Grapes were crushed at 25.8 brix into ½ ton bins with vineyard lots fermented separately. The Bien Nacido and J.Torres lots were fermented with 50% stems. All wines have gone through malo-lactic fermentation. Aging has been two years in French Oak barrels.

