



2008 Pinot Noir, Julia's Vineyard

Appellation:	Santa Maria Valley
Vineyard:	Julia's Block B3 & Block B4
Clone(s):	Pommard
Harvest:	Both blocks picked by hand early morning September 15th
Yields:	2 ½ Tons/acre
Crush:	Whole berry destemmed into small, open top fermenters
Innoculum:	Assmanshausen & Bourgogne Rc212 after a 4 day cold maceration
Fermentation:	10-14 day active, with punch down 2 times daily
Barrel regime:	100% Francois Freres, 50% new, for 16 months
Racking:	Without pumping, once late winter 2009, then again prior to bottling late winter 2010
Bottling:	Without fining or filtration, March 1, 2010
PH:	3.66
Production:	670 cases

Wine Spectator- June 2010

94 Points-

Intense and vibrant, rich and layered, with pleasing aromatics of black cherry, plum and wild berry. Full-bodied, tight and focused, woven together on the palate and hanging onto a long, tantalizing finish. Drink now through 2016.—J.L.