



2011 Point Concepcion “Salsipuedes” Pinot Noir Santa Barbara County

Tasting Notes:

Color: Blackberry hue, opaque.

Bouquet: A pretty nose that shows fragrant red fruit with hints of cinnamon and Christmas spices, with the classic tea leaf character that is part of the typical expression from this vineyard.

Flavor: Savory raspberry, black cherry that is spicy and ripe. Soft tannin adds texture to the dry, clean finish.

Pairings: Ideal for grilled red meats, beef, lamb, pork and game.

Alcohol Content: 14.3%.

Serving Temperature: 58-62°F.

Production: 900 bottles 750 ml bottles.

Vineyard and Vinification Details:

Vineyard Location: Cargasacchi-Jalama Vineyard. Jalama Road, Salsipuedes Canyon, Point Concepcion. Santa Barbara County. (Not vineyard designated.)

Orientation: West facing.

Elevation: 220 feet above sea level.

Trellising: Double Guyot.

Vine Age: 13 years old.

Yield/Acre: 4,000 lbs/acre, 300 gallons/acre.

Soil: Calcareous clay with interbedded gravel layers throughout the soil profile. Very well drained soils.

Viticulture: Vertical shoot positioned canopy, leaf and shoot thinned manually, with controlled water deficits to decrease berry and cluster size. East-West row orientation.

Vinification: Cold soak with dry ice for 5 days, inoculated with Assmannhausen yeast, fermentation 9-11 days, total maceration 14-15 days in small fermenters, 1500 pounds per fermenter. Inoculated in barrel for malolactic using non histamine producing malolactic bacteria.

Aging Process: 16 months in 60 gallons French oak, 25% new barrels.