



2012 Point Concepción “Salsipuedes” Pinot Noir Santa Barbara County

Tasting Notes:

Color: Purple, nearly opaque.

Bouquet: Cherries and spice nose.

Flavor: Firm and intense with rich flavors of dark fruit and hints of sassafras and earth. Big and juicy with acidity that supports upfront, sappy flavors of black cherry and blackberry, yet is fully ripe. This wine is ready to drink but has tannin for age worthiness that is evident in the dark color and lengthy finish. Persistent cedar and tea leaf flavors leave the drinker with a pleasant, mineral finish.

Pairings: Seafood and poultry, but also works well with red meat and rich foods such as cream sauces and bone marrow.

Alcohol Content: 14.5%.

Serving Temperature: 55-60°F.

Production: 8,250 750 ml bottles.

Vineyard and Vinification Details:

Vineyard: Dierberg Vineyard, Santa Maria Valley. (Not vineyard designated.)

Elevation: 400 feet above sea level.

Trellising: Guyot.

Vine Age: Dierburg Vnyd 16 years old.

Yield: 8,000 pounds per acre.

Soils: Well drained sandy Loam and gravel loam.

Viticulture: Vertical shoot positioned canopy, leaf and shoot thinned manually.

Vinification: 100% destemmed, whole berry fermented in open top, chilled jacketed stainless steel fermenters.

Ageing process: Aged in 1, 2 and 3 year old French oak barrels. Inoculated for Malolactic fermentation to prevent formation of histamines.