



2008 Appellation Series Pinot Noir Santa Lucia Highlands

The Numbers

Varietal(s):	100% Pinot Noir
Appellation:	Sarmento Vineyard, Santa Lucia Highlands
Total Acid	.61
pH	3.62
R.S.	.4
Barrel Regime:	100% French Oak, 30% new Sirugue barrels 70% 2 nd year, 9 months in barrel
Bottled on:	8/26/2009
Finished Alcohol:	13.4%
Total 9-liter cases:	242

The Vineyard and Cellar

Our 2008 Appellation Series, Santa Lucia Highlands, Pinot Noir came from the upper blocks of the Sarmento Vineyard. Comprised of a blend of Pomard 4, 115, and 667 clones, the 2008 vintage delivers well balanced, classically styled Pinot Noir. Fermented in open top stainless steel tanks, with hand punch downs, the wine achieved both great color and a delicate varietal nose. After fermentation the wine was pressed off and barreled down in a combination of new and 2nd year Sirugue French oak barrels. After approximately nine months in oak the wine was lightly filtered before bottling in late summer of 2009.

The Wine

With good color and a classic Pinot Noir nose, this wine is a palate pleaser for Pinot Noir lovers. In the mouth red cherry fruit, is layered of candied apple, cola and rose petals, the flavors come together as a soft but focused Pinot Noir.