



PINOT NOIR

2006 Rancho Ontiveros
Santa Maria Valley, Santa Barbara CO
Pinot Noir

Each vineyard has its own distinctive personality, but the Rancho Ontiveros Vineyard, managed and farmed by James Ontiveros, is immediately recognizable for its dark, brooding notes of wet forest floor, cracked white and black pepper and rose petals. This Pinot Noir manages to be both feminine and masculine, with forward, bold muscular strands of fruit tamed by genteel nuances of roses, violets and minerality.

Alcohol 13.7%

\$48 per bottle

45 cases produced

Harvest Information

Hand picked early morning of September 27, 2006

Clones 1A & 2A (Wadenswill)

23.7 Brix – 3.25 pH - .75 g/mL TA

Winemaking Information

Grapes were hand-sorted, both clusters and individual berries, to remove inferior or damaged grapes.

25% of the pristine clusters were added to the fermentation bins for added structure and complexity.

Three day cold soak, fermentation completed with native yeasts and pressed after 10 days total.

Cooperage is entirely French oak, with 50% of the barrels being new.

SO₂ added after completion of both primary and secondary fermentations in January 2007.

Racked once off of the lees immediately preceding bottling.

Bottled unfinned and unfiltered on September 4, 2007.

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