



## **2011 CARGASACCHI VINEYARD PINOT NOIR STA. RITA HILLS -CALIFORNIA**

**Viticulture:** The wine is made with 100% Dijon clone 115, the most widely planted scion selection in Burgundy, France. (Origin, Morey St. Denis.) The 115 scion was grafted onto two rootstocks with distinctively different influences. The first, 3309 Couderc, is deep rooting but with poor tolerance for limestone tending to influence for darker, earthier and more tannic wine character. The other rootstock selection, 420a, is limestone tolerant but extremely low vigor due to the effect of a shallow rooting nature and tends to ripen earlier and to influence for fruitier wine character. As planted, both rootstocks devigorate and decrease cluster and berry size. Cargasacchi vineyard soils are shallow, calcareous and extremely high in free lime. Trellis is VSP (vertical shoot position.).

**Winemaking:** The fruit was hand harvested and destemmed but the whole berries were not crushed. Destemming was followed by a five days cold soak with dry ice prior to fermentation in 1-ton fermenters. Fermentation was allowed to begin with native yeast, and then inoculated with Assmanhausen yeast to assure complete fermentation. Raised in small 228 liter barrels consisting of tight-grained, French sessile oak, the wine completed malo-lactic fermentation and was racked once during elevage.

**Vineyard & Appellation:** The Cargasacchi Vineyard is at the western end of the Sta. Rita Hills appellation and exposed to severe maritime climate influence. The prevailing northwest onshore marine pattern sweeps inland off from the Pacific and across the broad Lompoc plain between the Santa Ynez Mountains and La Purisima range. The winds are channeled and accelerate through the narrow maritime throat of the Sta. Rita Hills.

In the Sta. Rita Hills, California's southernmost Pinot Noir growing region, the shorter, temperate summer days combine with the extreme marine influence that is further focused by topography, to produce the coolest mesoclimate and longest growing season for Pinot Noir in the world.

**Wine notes:** The saturated purple hue is opaque with distinctive pinot noir perfume of red and purple berries and violets. In the mouth this is a luscious, richly textured wine that balances fruit, hints of soy, spice and tannin. Exhibiting layers of blackberry and small dark fruit flavors woven with firm, ripe, tannins for a fruit driven, persistent, mouthwatering finish.