



Winemaking: This was the last fruit harvested at Cargasacchi Vineyard in the 2005 vintage. It 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 open top fermenters. Fermentation was allowed to begin with native yeast, then inoculated to assure complete fermentation. Raised in small 228 liter barrels consisting of tight-grained sessile oak from three different forests near the center of France, the wine was racked once during the 15-month élevage and bottled on Dec. 11, 2006.

The wine is made with 100% Dijon clone 115 from Morey St. Denis, the most widely planted scion selection in Burgundy, France. The Dijon 115 is planted in shallow, high lime, calcareous shale soils but grafted onto a rootstock with poor tolerance for limestone, (3309 Couderc) to devigorate and decrease cluster and berry size.

Vineyard & Appellation: Cargasacchi Vineyard, Sta. Rita Hills. The vineyard is at the western end of the appellation and exposed to severe maritime climate influence. The prevailing north-west 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 dramatic marine influence focused by topography, to produce the coolest mesoclimate and longest growing season for Pinot Noir in the world.

Wine notes: Floral and blackberry scents with cedar and spice. On the palate the wine is structured with a velvety mouth feel that combines lavender and earth with both dark and red fruits including blackberry, cherry and red raspberry. The elegant, balanced fruit finishes with well-centered soft tannin and hints of pepper and toast. The acidity and evident minerality of this wine creates a structure and texture that compliments food and cleanses the palate.

Alcohol: 13.9% (Labeled at 14.3%)
 TA: 6.4 grams per liter.
 pH: 3.47