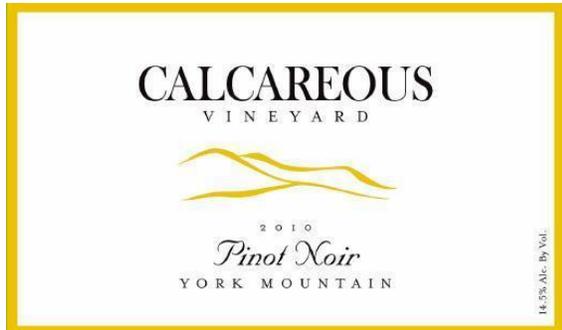


CALCAREOUS

VINEYARD



Variety: **Pinot Noir**

Vintage: 2010

Appellation: York Mountain

Tasting Notes

Strong earthy and floral scents with a backing of red berry in the nose leave no doubt that the wine in the glass is Pinot Noir. The upfront fruit is restrained with hints of game and dirt underlying the usual strawberry

profile of this wine. The spicy tannin from the whole cluster fermentation reveals itself in the mid palate and helps produce an amazingly lengthy finish

Growing Season

2010 was a uniquely cool year for Paso Robles, marked by ample rainfall. These conditions allowed for a fantastic expression of Pinot Noir. This delicate varietal thrives when conditions are less extreme, allowing for gradual ripening and flavor development. This year will be known as one of the great vintages for Pinot Noir on the Central Coast.

Vineyards

Our Pinot Noir is grown on our Carver Vineyard in the York Mountain AVA. York Mountain is separate from Paso Robles, and for good reason. Being at the crest of the Santa Lucia Range and only a few miles from the Pacific coast line, it is a much cooler area than Paso. This is why we grow Pinot, Chardonnay and Cabernet Sauvignon there. On a typical August day, temperatures are about 10-15 degrees cooler there than at our Estate vineyard. Thus we have the ability to produce an elegant Pinot here in Paso Robles

Winemaker Notes

About half of the fruit was added to the fermentation tanks still on the stem and mixed in with destemmed fruit. The addition of the uncrushed fruit still on the stem added beautiful spice, tannin structure, and slowed the fermentation. With the yeast having to ferment from within the unbroken skin of the grape, the lack of abundant oxygen promotes a gradual fermentation, allowing a long 26 days on skin to extract a maximum amount of skin components without being heavy handed. The lots were gently pressed and aged in 25% new French oak and 75% neutral French Oak for 18 months.

Technical Notes

Alcohol: 14.5%

Brix: 24.9

pH: 3.38

TA: 6.26g/L