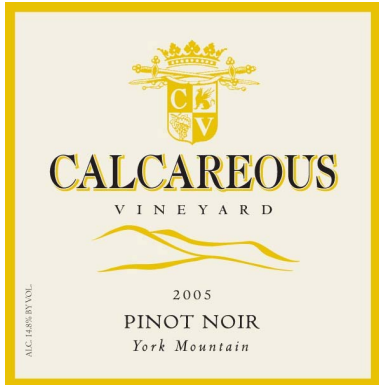


CALCAREOUS

VINEYARD



<i>Variety</i>	Pinot Noir
<i>Vintage:</i>	2005
<i>Appellation:</i>	York Mountain
<i>Production:</i>	366 cases
<i>Notes:</i>	The 2005 York Mountain Pinot Noir shows a pinkish-red color with light density. The intense bouquet is dominated by very bright, ripe cherries, raspberry, anise spice, and barnyard. The mouth feel presents flavors of stewy rhubarb and oak spice which leads to a finish of racy acidity.

Growing Season

2005 was a unique season in many ways. Most of the vineyards had a pretty tough time of it for the past 3 years with very little annual rainfall. The heavens opened up in 2005 allowing the soils to be revitalized and the vines to rebound with abundant spring growth. It was a year for careful vineyard manipulation and irrigation timing. The major issue was crop management. With this in check, we were able to produce wines with wonderful varietal fruitiness.

Vineyards

The 2005 Pinot Noir comes from the Carver Vineyard in York Mountain. We have had a long term association with this vineyard, farming and managing it ourselves. It is truly one of the jewels in the San Luis Obispo County area.

Winemaker Notes

Throughout the entire winemaking process, we take extra care to handle our Pinot Noir as gently as possible. The grapes were hand picked in the vineyard and then hand sorted in the winery. They were lightly de-stemmed, but not crushed and delivered to tank via gravity. A native fermentation was followed with the beginning of our punch down routine. At the end of maceration, the free run wine was carefully separated from the press wine. Each lot is fermented and aged separately until blending.

Barrels used for each of our wines are carefully selected from small artesian coopers, who make barrels from the best forests within France and Eastern Europe.

Technical Notes

Alcohol: 14.8% Brix: 26.3 pH: 3.58 TA: 6.45g/L