

2004 Solomon Hills Vineyard Pinot Noir

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| Appellation: | Santa Maria Valley – Santa Barbara County |
| Vineyard Site: | 97 acres(85ac.- Pinot Noir) Rolling hills with a 12% slope and southern exposure. Elevation: 350 ft. Solomon Hills is on the southern flank of the Santa Maria Valley, 14 miles from the Pacific with a strong coastal breeze influence. Coordinates: 34,51,44 N 120,23,20 W |
| Soil: | Virgin Garey Series sandy loam. |
| Clone/Rootstock: | Dijon 777, 667, 115, Wadenswil 2A and UCD Pommard 5 all on 5C and planted in 1999 |
| Vineyard blocks: | 7 acres (Tantara) divided between five blocks each planted to different clone (see above) |
| Vineyard mgmt. | N/S rows, 8x4 spacing, 1361 vines per acre Vertical shoot positioning, spur pruned, Unilateral cordon |
| Harvest: | September 13, 14, average yields 3.22 TPA |
| Juice statistics: | 26 avg. brix, pH 3.35, TA .75 |
| Vinification: | Hand sorted 100% destemmed Open top fermenters 1-3 ton size with two daily punch downs. Yeast : RC-212 Malo: Indigenous Aged 17 months in 30% new French oak- Francois, Remond, Rousseau. Racked once – June 2005 Bottled 2/4/06 unfined and unfiltered. |
| Wine profile: | 100% Pinot Noir, alcohol 14.6% |
| Case production: | 156 (750ml) 73 (375ml) |
| Characteristics: | A blend of five clones harvested over three days, this wine has lovely aromas; from the deep tones of black cherry to the upper reaches of violets. Mouth filling with moderate weight on the palate and underlying ripe tannins, it would be a perfect match for coq au vin and wild rice. □Price: \$45/\$540 |