



## 2005 Pinot Noir Santa Barbara County

**Cases Produced: 556**

**Harvest Date: 9/14/2005**

**Numbers @ Harvest: Brix 22.4 Wine Numbers: 13.5% Alc. 3.62 pH No R.S.**

I am happy to say that the Santa Barbara County Pinot Noir is becoming my flagship wine. It is my "working girl". The wine is beautiful, easy to drink and sells at a price that lets one drink it every day. It is a blend of a few different Pinot Noir vineyards with a small touch of Syrah to round it out. Yum-Yum! I gently crushed (100% destemmed) into 4' by 4' by 4' open top fermenter bins, avoiding the harsh wood tannins from stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The wine spent about 11 months in Francois Frere French oak barrels. I used about 35% new wood to obtain a trace taste of smoke without overshadowing the fruit. As I mentioned, I added a drop of Syrah to firm up the center and add color (an old Burgundy trick). The wine is unfinned and gently filtered for clarity. It will naturally throw some sediment over time. This wine, like all of my wines, is very low in free sulfites, because I am allergic to sulfites.

This wine is an extremely fun project for me. I get to play with different vineyards which have wonderful smells and exotic new tastes. The fermenting grapes reminded me of fresh crunchy red fruit tied in with earth and spice overtones. It shows a bit more oak than my other wines, which I know will please many of you out there. The mouth feel is so gentle and smooth that one has to be careful not to drink the bottle too fast!

This year's vintage is very supple and lush right from the start. The wine dropped clean in November, about four months before it usually does. It also tasted drinkable about the same time. I usually don't spend much time tasting my young wines but it was so good, I wanted to show it off to everyone. Every vintage is different. The 2004 was one to cellar for a few years and this 2005 vintage is one to revel in!

Back Label: Dogs, Men, Wine....I love them all...