

SANTA BARBARA WINERY

2008 PINOT NOIR

The 2008 Pinot Noir was grown in our Lafond Vineyard and the Arita Hills Vineyard located in the Sta. Rita Hills AVA. The cool climate in this area is the result of a geographical anomaly and proximity to the cool California current that flows down the coast of northern and central California. The Santa Rita Hills are at the western terminus of Southern California's Transverse Ranges, the only major east-west mountain range in North America. During the growing season, hot inland temperatures draw in cold ocean air through our valley making the western part of the valley the coldest region. Temperatures warm as one travels eastward through the Santa Ynez Valley. We often see bud break in our vines in the third week of February, a happenstance that is not as worrisome as in Northern climes because we rarely get a late frost. This jump-start in vine growth sets up a long growing season with the harvest of Pinot Noir usually occurring in September.



Frost damage affected much of the Pinot Noir to the tune of 0.7 ton/acre (about a third of normal). Fortunately, the berries were small and the growing season was moderate leading to a wine of greater concentration than normal. Vintage 2008 is from 10 vineyard sites up to 18 years old and from eight different Pinot Noir clones. The wine was aged in an assortment of French and Hungarian oak barrels and puncheons. Herbed meats, grilled salmon, truffle pecorino, and sautéed mushroom medley are all exciting companions for the succulent, red fruit flavors of this Pinot Noir. Drink through 2013.

HARVEST

Dates: Sept 22 - Oct. 20, 2008

Vineyards: 52% Lafond Vineyard,
29% Arita Hills Vineyard
14% Kick On Ranch Vineyard

Sugar: 23.9-25.8° Brix

Production: 344 cases

Sugg. Retail Price: \$30.00

WINE

Barrels: French and Hungarian Oak
21% new Burgundy barrels

Total Acid: .67
pH: 3.49
Alcohol: 14.8%

