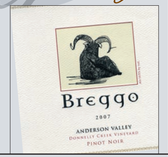
The Pinot Noir Data Sheet

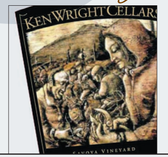
Anderson Valley

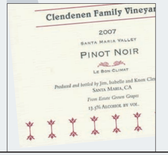
Willamette Valley

Sonoma County

Santa Barbara County







Wines	Monument Tree Vineyard 2007 Anderson Valley Pinot Noir (13.8% alc.)	Deep End Blend 2007 Anderson Valley Estate Pinot Noir (13.9% alc.)	Donnelly Creek Vineyards 2007 Anderson Valley Pinot Noir (14.7% alc.)	Reserve 2008 Willamette Valley Pinot Noir (13% alc.)	Vineyard Block 7 2008 Willamette Valley Pinot Noir (14.8% alc.)	Savoya Vineyard 2008 Pinot Noir (13.5% alc.)	Thieriot Vineyard 2007 Sonoma Coast Pinot Noir (13.6% alc.)	Coastlands Vineyard 2007 Sonoma Coast Pinot Noir (13.0% alc.)	Estate Bottled 2007 Russian River Valley Pinot Noir (14.9% alc.)	Estate Bottled 2007 Santa Maria Valley Pinot Noir (13.5% alc.)	Presidio 2007 Santa Barbara County Pinot Noir (14.1% alc.)	Fe Ciega Vineyard 2007 Sta. Rita Hills Pinot Noir (14.0% alc.)
Winery/Vineyard	**Drew Family Cellars, Monument Tree Vineyard**	**Navarro Vineyards**	**Breggo Cellars, Donnelly Creek Vineyards**	**Chehalem**	**Shea Wine Cellars, Shea Vineyard Block 7**	**Ken Wright Cellars, Savoya Vineyard**	**Littorai Wines, B.A. Thieriot Vineyard**	**Cobb Wines, Coastlands Vineyard**	**Dehlinger**	**Clendenen Family Vineyards**	**Tyler Winery, Presidio Vineyard**	**The Ojai Vineyard, Fe Ciega Vineyard**
Winemaker's goal	Focus on structure with more concentration at lower sugar with better acid ratios and lower alcohol	Produce a darker more brooding style than our Méthode à l'Ancienne	Bolder, riper fruit style with maximum extraction	Produce a wine of finesse, elegance and complexity	Get a range of red, blue and black fruit with silky tannins	Produce a supple, well textured wine with good structure and backbone that is age-worthy	All about individual vineyard terroir and ageability	Trying to make complex, lower alcohol expressions of Pinot Noir	Show darker fruit and more spice, earthiness and structure than our Goldridge Pinot Noir	Looking for balance and something that is distinctively Santa Maria but Burgundian in style with no additions and less than 14% alcohol	Looking for balance with earlier picking, less new oak and less alcohol	Looking to control boisterous fruit with more acid and less alcohol
Winemaker	**Jason Drew**	**Jim Klein**	**Doug Stewart and Ryan Hodgins**	**Harry Peterson-Nedry, Mike Eyres**	**Drew Yoit**	**Ken Wright**	**Ted Lemon**	**Ross Cobb**	**Tom and Eva Dehlinger**	**Jim Clendenen**	**Justin Willett**	**Adam Tolmach**
State, County	CA, Mendocino County	CA, Mendocino County	CA, Mendocino County	OR, Yamhill County	OR, Yamhill County	OR, Yamhill County	CA, Sonoma County	CA, Sonoma County	CA, Sonoma County	CA, Santa Barbara County	CA, Santa Barbara County	CA, Santa Barbara County
AVA	Anderson Valley	Anderson Valley	Anderson Valley	Ribbon Ridge	Yamhill-Carlton	Yamhill-Carlton	Sonoma Coast	Sonoma Coast	Russian River	Santa Maria Valley	Santa Rita Hills	Santa Rita Hills
Vineyard Location	Northwest side of valley near Philo	3 miles west of Philo	Across Anderson Creek in Boonville	On ridge between Yamhill and Newberg	7 miles from Newberg	Southeast of Yamhill	Ridge between Occidental and Bodega Bay	4 miles from the ocean	Guerneville and Vinehill roads		Just west of Santa Rita Hills	End of Sweeney Rd., 8 miles east of Lompoc
Vineyard Data												
Predominant Geology (soil type)	Silty clay loam, 2 to 3 feet deep	Clay loam	Steep terrace, cobbled riverside, 2 foot loam atop boulders	Willakenzie volcanic and ocean sediment over basalt flows, silty clay loam	Marine sediment over fractured sandstone, shallow soil	Willakenzie compressed and highly degraded marine sediments	Goldridge with gravelly loam	Uplifted marine terrace soils with Kneeland and Yorkville clay loam	Red sandy clay loam	Fine sandy loam, well drained	Sandy soil	Clay loam with shale fragments
Elevation	400 feet	300 to 1,200 feet	400 to 500 feet	420 to 680 feet	475 to 550 feet	450 feet	900 feet	900 to 1,200 feet	220 to 240 feet	350 to 500 feet	150 feet	350 feet
Vine Spacing	8x5 feet	10x6-feet lyre, 4x7-feet vertical shoot position (VSP)	8x5 feet	6x10 feet, 4x8 feet	5x7 feet	6.5x4 feet with VSP	9x3 feet, 8x4 feet	6x9 feet and vertical cane-pruned	10x8 feet	3x6 feet to 3x8 feet	3x7 feet	4x8 feet
Exposure	Southeast	Western with Southern	South - Southeast	South	South	Southeast	South	Southwest	Varies with rolling hills	Top of Mesa	South	South
Clones	Equal 114, 115, 667	Lower block UCD4, upper Dijon 777, 667, 115, 114	80% Pommard, Martini and Stang	70% Pommard, 30% Wadenswil then graft 667, 777, 115	100% Wadenswil	25% 115, 23% 777, 22% Pommard, 14% 667, 12% Wadenswil, 3% Cruz Chard	Pommard, 114, 828. Calera, Swan and Archery Summit	25 clones, mostly Pommard 4, Mt. Eden 37, Martini 13/15 and 2A	Pommard and Swan with less Martini and Dijon 777	100 percent clone 667	100% 115	Pommard, 115, 667
Irrigation or Dry-farmed	Dry-farmed, rare minimal irrigation	Irrigated	Irrigated	Dry-farmed	Dry-farmed	Dry-farmed	Irrigated	Dry-farmed, very occasionally irrigated	Dry-farmed	Irrigation is mandatory	Irrigated	Irrigated
Farming (organic, biodynamic, traditional)	Organic	Sustainable, non-certified organic	Certified sustainable	Sustainable	Sustainable, certified USDA best practices	Non-certified organic	Non-certified organic and biodynamic	Certified sustainable	Traditional	Sustainable	Certified organic and biodynamic	Sustainable
Winemaking Data												
Cold-Soak?	7 days	Yes	5 days	8 to 10 days	8 to 10 days	5 days	3 to 5 days	Under CO_2 3 to 5 days	4 days	4-day cold maceration with 2 pump-overs daily	4 days, 45 to 50 degrees	5 days
Fermentation/Whole Cluster?	15% whole cluster, 30% stems, on skins 20 days	Destem 100%	No stems, no whole clusters	Whole cluster, percent varies, separate free run and press	100% destem	Partial vary, 14-15 day fermentation	Destem, whole cluster, depending on vintage	Destem but up to 20% whole cluster	Varies. 5% with this wine	Destem	Destemmed	Destem, no whole clusters
Fermentation Temperature	88 to 90 degrees	High 78 degrees	Low 90s	92 to 93 degrees	86 to 92 degrees	90 to 92 degrees	80 to 90 degrees	90 to 95 degrees	88 degrees	90 degrees	85 to 90 degrees	High 95 degrees
Punchdown Methods	Punchdown 1 to 2 times daily	Punchdown twice daily	Punchdown 1 to 2 times daily; more if hot	Pump-over cold-soak, punchdown twice daily; high temp pump-over	1 to 3 times daily, delestage on wood tank	Punchdown twice daily	Pump-over to begin then punchdown	1 to 3 times daily	1 to 4 times daily	Twice daily	Punchdown 1 to 3 times daily	3 times daily until 10°Brix then once a day
Oak Program	30% new French oak, 70% seasoned French oak	50% new, French oak	50% new, French oak	41% new, French oak, multiple coopers	73% new, French oak	40% new, French oak	30 to 40% new, French oak	20 to 40% new, French oak	François Frères, Remond, Rousseau, 45% new	100% new, French oak	Typically 30 to 40% new	35% new, French oak
Barrel Aging	11 months	11 months	10 to 11 months	10 months	9 to 10 months	Lees stirred	16 months	17 months	16 to 18 months	18 to 20 months and 1-year bottle age	10 to 14 months on lees, rack then 2 to 5 more months	15 months
Racking	Free run to tank, back blend with press, then 2 gravity racks	Rack and return in April	Once at bottling	Usually not until bottling	Settle in tanks, post press, rack to barrels	Just for bottling	No racking	One rack in May or September	Rack for final blend and again at bottling	After ML and before bottling	One rack to blend, another to bottle	At bottling
Filtering	Unfiltered and unfined	Light egg white fine, bottle unfiltered	Unfiltered	Cross-flow filter above 15 NTU	Coarse filter	No	Unfiltered	Unfiltered and unfined	Unfiltered	Unfiltered and unfined	Unfiltered and unfined	Unfiltered and unfined