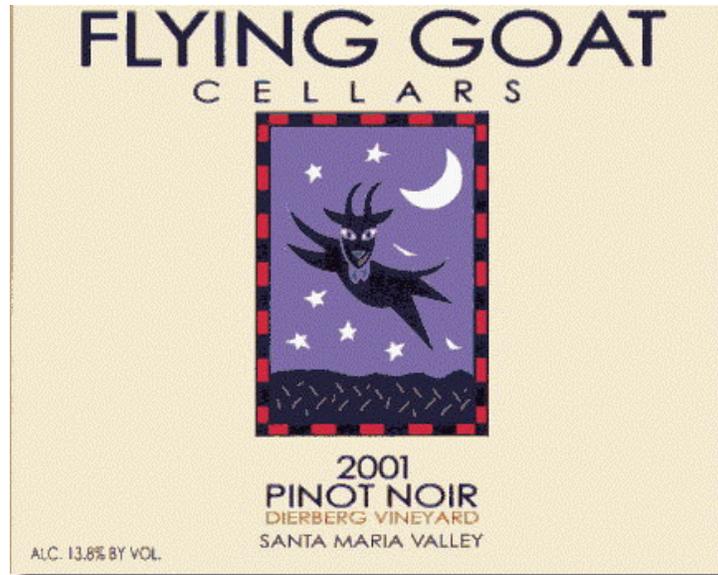


Product Fact Sheet

Flying Goat Cellars 2001 Pinot Noir, Dierberg Vineyard Santa Maria Valley



Our 2001 Pinot Noir came from the ultra-premium Dierberg Vineyard, a vineyard focused on Chardonnay and Pinot Noir grapes. The 140-acre vineyard is 7 years old and sits on a windswept mesa in the middle of the Santa Maria Valley. Our grapes came from Block 3, which is a south-facing block, but because it does not receive the late afternoon sun and heat, the grapes take longer to ripen, allowing more of the delicious flavors to develop.

The grapes were picked in September, 2001. Two different Pinot Noir clones lend their respective qualities - Clone 115 (the Dijon clone) provides backbone and body, while Clone 31, more usually used for sparkling wines, imparts elegant floral notes. The must was punched down two or three times a day as it fermented to dryness. During pressing, the free run wine was gravity fed to French oak barrels - 20% new, the rest 1 to 3 years old. 14 months of aging on lees with occasional stirring adds additional creaminess to the final texture. The wine was bottled on December 3rd, 2002 and was released in April, 2003.

The wine is full of rich, dark fruit flavors and warm earthy notes – it starts out in the nose with fruit nuances of black cherry, blueberry and hints of cinnamon spice. Once it opens up there is an underlying layer of cola, vanilla and earthy tones. The wine has medium ruby color; the body is smooth and delightfully rustic. The finish is firm and very clean.

Appellation: Santa Maria Valley, Santa Barbara County
Vineyard: Dierberg
Harvested: September 2001
Bottled: December 3, 2002
Released: April, 2003
Production: 315 cases

Flying Goat Cellars, PO Box 1604, Santa Ynez, California 93460
www.flyinggoatcellars.com
805.688.1814 ynot@flyinggoatcellars.com

Blend: 100% Pinot Noir
% Alcohol: 13.8%