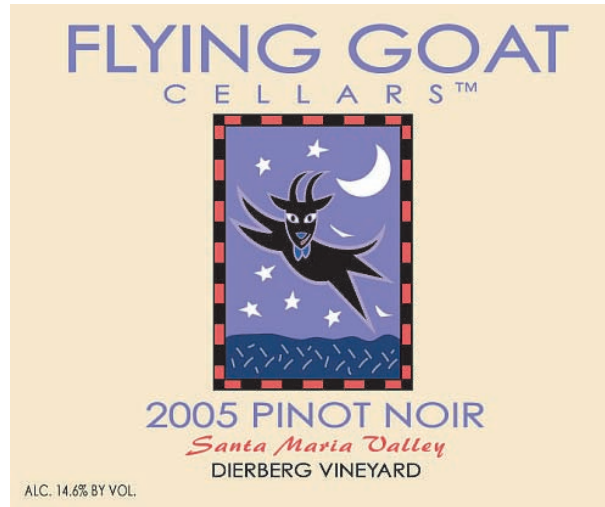


Product Fact Sheet

2005 Pinot Noir, Dierberg Vineyard Santa Maria Valley



Way back in the early days of Flying Goat Cellars, the Dierberg Vineyard was chosen as a perfect site for an expression of the coastal, cool climate Santa Maria Valley. The 2005 vintage marks the fifth Flying Goat release from this stellar vineyard. The rolling hills of the 140-acre vineyard are situated on a mesa that is directly impacted by the daily breezes from the nearby Pacific Ocean. This, combined with meticulous farming results in small clusters of Pinot Noir full of concentration and depth. Flying Goat's designated rows are in Block 3, a south-facing block that receives early sun, but without the heat of late afternoon. This allows the grapes a longer time on the vine, resulting in full development of flavors and tannins.

The 2005 vintage was one of exceptional quality and rather plentiful yields. Heavy springtime rains cleansed the vineyards and replenished nutrients in the soils just as the vines emerged from their winter dormancy. A cool summer produced even ripening and a long growing season, resulting in grapes of exceptional balance and flavor. Both the clone 115 and Martini grapes from Dierberg were harvested by hand in mid-September. De-stemmed, the berries were placed into small 4'x4' bins and "punched down" by hand several times each day to extract color, tannins and flavors from the skins. Upon completion of primary fermentation, the new wine was placed into French oak barrels, 25% of which were new, until bottling in July of 2006.

This is a bigger, more complex Dierberg designate than in previous Flying Goat releases from this vineyard. A deep ruby hue hints of the dark berry notes in the glass. Aromas of black cherry mingle with hints of coffee and smoke. Medium-bodied, this wine is very concentrated on the mid-palate with dried raspberry flavors joining black cherry, with a hint of leather. There is a lively acidity that plays across the palate, with a persistent finish replete with cedar nuances. The 2005 Dierberg is a "broody" wine, and it is recommended that it be opened and/or decanted before enjoying, to allow it time to open. This is an ageable wine that will continue to soften and integrate with 6-8 years of cellaring. Superb now with barbecued meats, game and especially cedar planked salmon! 456 (750ml) plus 50 "Pygmy Goat" 375ml cases produced.

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|------------|-----------------|----------------------|-------|
| Harvested: | September, 2005 | Alcohol % by Volume: | 14.6% |
| Bottled: | July, 2006 | pH: | 3.65 |
| Released: | January, 2007 | TA: | .62 |

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