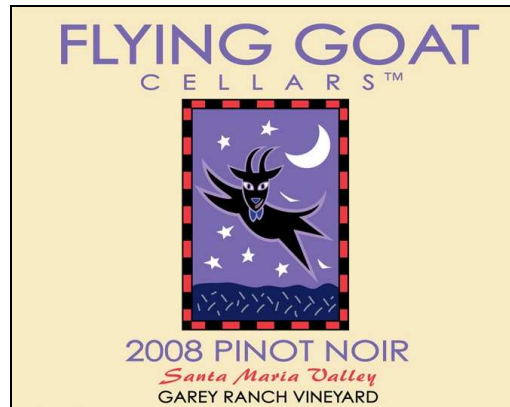


Product Fact Sheet

2008 Pinot Noir Garey Ranch Vineyard, Santa Maria Valley



It is always exciting when a new vineyard is added to the Flying Goat portfolio. The grapes are closely watched as they march through the growing season, the clusters sorted through and admired upon delivery to the winery, each barrel tasted periodically through the aging period and finally – a decision as to the bottling date and merit of the wine. With the inaugural wine from the Garey Ranch Vineyard, the final decision was clear. This was a wine meant for Goat Philosophers, and should be bottled in an impressive magnum bottle (only) to announce its new presence among the Flying Goat Pinot Noir family.

Planted in the early 1990's in the northeastern edge of the Santa Maria Valley, the Garey Ranch Vineyard is comprised of 360 acres of Chardonnay, Pinot Gris and Pinot Noir. It is named after the hamlet of Garey, which is named for pioneering agriculturist William Garey. The vineyard was planted by the Robert Mondavi Corporation on a rolling mesa. The 540' elevation and sandy loam soils keep vigor low and berry size small and intense. Flying Goat Cellars happily procures clone 115 Pinot Noir, beginning with this 2008 vintage.

Upon delivery at the winery, the grapes were de-stemmed without crushing the berries, gravity fed into open top fermenters, and then immediately moved into the cold room. A few days of cold soaking prior to fermentation extracted color, spice and soft tannins from skins. Fermentation then occurred over a two week period, with the new wines moved into barrel to undergo malolactic fermentation and begin the aging process. With approximately 20% of the barrels new French oak, the wine remained in the cellar for 17 months prior to being racked, lightly filtered and bottled into 600 1.5liter magnum bottles.

This wine is *so* Santa Maria Valley, displaying those berry flavors so characteristic of the region. A gorgeous crimson color and ruby edges delights the eye and foretells of the depth of this inaugural release. Swirling releases cherry and raspberry notes, and a "pinot noir perfume" of the sunshine in the glass so reminiscent of the Santa Maria Valley. On the palate, the boldness of the wine struts its stuff with the black cherry and bing cherry notes being joined by cranberry and earthy, spicy components of wild sage and forest floor. Beautifully balanced with bright acidity and soft tannins, the wine is persistent and lingering on the finish. A recent tasting found that this wine is a sublime compliment to sautéed Chanterelle mushrooms (another local delicacy!). Would be delicious with roast turkey or crown rib, and is certainly an impressive looking bottle at your table!

Harvest: October 2, 2008
Bottling Date: April 14th, 2010
Released: December 2010

Alcohol% by Volume 14.5%
pH: 3.76
T.A. .65

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