



2008 Pinot Noir, “Dijon” Rio Vista Vineyard, Sta. Rita Hills

Three different blocks and three different clones, but all Rio Vista Vineyard and definitely Sta. Rita Hills. This meticulously farmed vineyard sweeps down the hillside on the southeastern edge of the Sta. Rita Hills AVA, overlooking the Santa Ynez River – hence its name, “River View”. Happily most of the Sta. Rita Hills were not as affected by the severe springtime frost that marked the beginning of the 2008 vintage, although yields were certainly smaller than usual. But with small yields and petite grape clusters, come beautiful wines!

The grapes for this wine hail from the steep, eastern hillside of the vineyard, with soils laden with rocks and chert. Clones 115, 667 and 777 comprise the blend, which we call our “Dijon” bottling from Rio Vista. After hand harvesting in the early morning, the perfect little clusters were gently de-stemmed, and the whole berries placed into 4x4x5 fermenters. After inoculation with yeast, the “must” slurry of juice and skins was punched down by hand twice each day to extract flavor, color and tannins. Upon completion of fermentation, the wine was placed into French oak barrels, about 35% of which were brand new, and allowed to age for 18 months. After a light filtration to ensure clarity and remove any unwanted sediment, the wine was bottled and then placed into dark, cool wine storage for ten months. This bottle aging allowed the tannins, acids and flavors to meld and integrate, providing a wine that is enjoyable immediately upon release.

Each of these “dijonaise” clones contributes a component and enhances the others in this blend. The result is a highly structured wine with layers of complexity and intrigue. A deep scarlet color leads to pale maroon edges and foretells of the depth of this wine. A swirl produces classic notes of sour cherry, black cherry and dried blueberry. A silky texture precedes fruit notes of (more) cherry, rhubarb and blackcurrants, then some nice elegant dusty tannins, a mineral-laden earthiness and cran-cherry. Beautifully balanced with firm structure and a yin-yang of fruit notes. So...“please pass the Dijon!”

173 cases were produced. \$44 per bottle.

Harvested:	September 30, 2008	% Alcohol:	14.4%
Bottled:	April 12, 2009	pH:	3.64
Released:	February 21, 2011	Titrateable Acidity:	0.67 g/L