

Product Fact Sheet

2008 YNOT Pinot Noir Santa Barbara County



Vineyards: Solomon Hills, Dierberg Vineyard and Rio Vista Vineyard – Santa Barbara County

Clones: 113, 115, Martini, 667 and 2A

Harvest: September 4 – October 10, 2008

Yields: About 2 ½ to 3 tons per acre

Crush: Whole berry destemmed into small open top fermenters. Then a cold maceration of the must for 2–3 days at 45 degrees F prior to fermentation.

Yeast: Bourgogne RC 212, Assmanhausen

Fermentation: 10–14 days, with punch downs 2 times a day

Barrels: Rousseau, Sirugue, 25% New French Oak and 75% Old French Oak (1–5 years old)

Production: 315 cases

Bottled: April, 2010

Released: May, 2010

Alcohol: 14.2%

pH: 3.64

TA: .65 g/100 ml

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