

2009 YNOT Pinot Noir, Santa Barbara County



Vineyards:	Solomon Hills Vineyard, Gary Ranch Vineyard and Rio Vista Vineyard – Santa Barbara County		
Clones:	113, 115, 23, 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 cold maceration of the grape 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:	434 cases	Alcohol:	14.5%
Bottled:	August, 2010	pH:	3.65
Released:	December, 2010	TA:	.57 g/100 ml