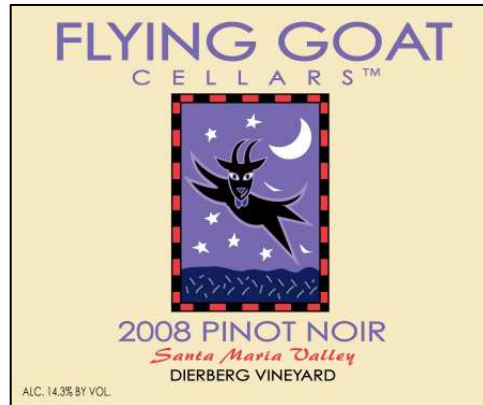


**Product Fact Sheet**  
**2008 Pinot Noir, Dierberg Vineyard**  
**Santa Maria Valley**



Planted in 1997, the Dierberg Vineyard is located at the southern end of the Santa Maria Valley and boasts 161 acres of rolling hills of mostly sandy loam soils. About 2/3 of the vineyard is planted to Pinot Noir, and as with previous Flying Goat releases of wine from this stunning vineyard, the 2008 vintage is composed of a harmonious blend of clone 115 and clone 31 (aka the Martini clone). Although this 2008 release is a “swan song” for Flying Goat, we have enjoyed working with the owners, vineyard managers and fruit from this vineyard since the first crop in 2001.

2008 was a vintage challenged by many unusual weather conditions. In April, the entire west coast was hit by a hard frost – actually, it was more of a freeze than a frost! Being a hardy plant, the vines re-grew any damaged shoots, although the crop size was reduced and harvest delayed a few weeks. In August, the opposite occurred with a very hot heat wave that lasted almost a week. Happily, this simply provoked the clusters into their final ripening, and harvest commenced with petite clusters, small yields and berries of extreme intensity.

In the cellar, the wine was aged for 14 months in French oak barrels, 30% of which were new prior to bottling. To allow all flavors and textures to integrate, the 2008 Dierberg Vineyard Pinot Noir was then bottle aged for an additional 9 months prior to release.

The 2008 Dierberg is a gorgeous deep ruby color, with glints of garnet around the edges. Black and Bing cherry aromas first delight the senses with a swirl... Plums, black cherry, cola and a beautiful berry profile then lead to a red fruit profile of red plum and cherries jubilee. The wine sings with layers of flavors, an elegant depth and mid-palate texture and soft tannins – and that sunshine in a bottle that just says “Dierberg” to us. This wine is showing beautifully in its youth, but will continue to integrate and gain complexity over the next 5-8 years. 216 cases produced.

Harvested:	September 22, 2008	Alcohol: 14.3%
Bottled:	December 18, 2009	pH: 3.50
Released:	September, 2010	T.A.:0 .68 g/L