

Product Fact Sheet
2008 Pinot Noir, Rancho Santa Rosa
Sta. Rita Hills



Rancho Santa Rosa is an incredible vineyard owned by Bill Foley, of Foley Family Wines. It's actually more like a quilt of many small vineyards, as each block has been meticulously planted to just the right varietal, rootstock and clone for that particular slope and soil. Since 2004, Flying Goat has been privileged to obtain clone 667 from Block 16, a neat little "bowl" in the heart of the vineyard. Although this is more than likely the last vintage that Flying Goat can claim this particular block as its own "monopole", there will continue to be a Rancho Santa Rosa Pinot Noir in the "Goat Portfolio" for future vintages to come.

Because of its higher altitude, Block 16 was not as affected by the April freeze in 2008 as lower areas. The cold temperatures (the coldest on record for the month of April) did result in a slow start to the growing season. As if the freeze anomaly wasn't enough, Mother Nature then threw a triple-digit heat wave at the area in August. The cool-climate Sta. Rita Hills area did not suffer as other regions, due to the cooling morning fog and afternoon breezes from the Pacific. Still, this warm weather pattern of over a week accelerated ripening, and harvest was right back on schedule for September!

There is a definite complementary contrast in this 2008 Rancho Santa Rosa release. Darker, more masculine than previous releases, the wine also has a feminine "come hither" voluptuousness. A deep burgundy color (of course!) invites a swirl which releases aromas that abound with blueberry, a hint of caramel and smoky notes that are typical of the vineyard. The blueberry notes are echoed on the palate and joined by dark cherry, black plum and spicy wild sage mingling with a mineral hint of earth. The texture is plush and sultry, and there is weight and depth in the body of the wine. A lingering finish with nuances of bittersweet chocolate and lovely soft tannins tempts your palate for just one more taste. Beautifully enjoyable now, and will continue to age gracefully for the next 5-8 years. Only 103 cases produced.

Harvested:	September 30, 2008	Alcohol: 14.8%
Bottled:	December 18, 2009	pH: 3.69
Released:	September, 2010	T.A.: .065 g/L

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