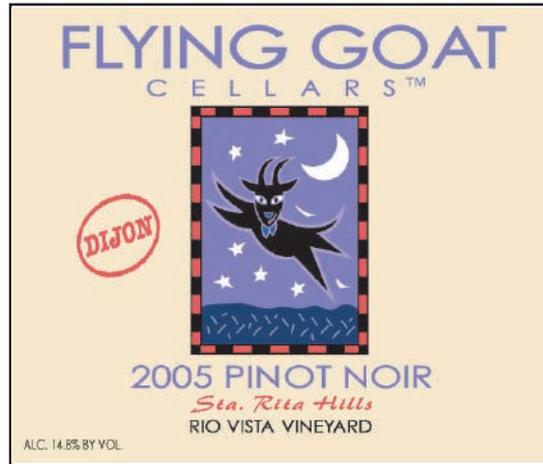


Product Fact Sheet

2005 Pinot Noir, “Dijon”, Rio Vista Vineyard Sta. Rita Hills



The Rio Vista Vineyard is obviously one of Flying Goat Cellars favorite locations as a number of different bottlings bear the name of the Thorne family’s vineyard. Known as a “gateway” vineyard, it is located at the far eastern edge of the Sta. Rita Hills appellation. Not surprisingly, as Sta. Rita Hills is renowned for the quality of Pinot Noir grown within the AVA, Rio Vista is planted solely to this delectable and finicky grape. As one of the inaugural wineries to source fruit from Rio Vista, Flying Goat is fortunate to receive fruit from four different blocks. Each brings a different Pinot Noir clone to the Flying Goat mix – a vineyard spice cabinet for winemaker/owner Norm Yost!

The 2005 vintage was one of those “wow, can you believe it?” years. Abundant rains in the early part of the year refreshed the soils and the vines and, combined with a long and textbook-perfect growing season, resulted in a bountiful crop of gorgeous quality. The new wines were aromatic, fruity, balanced and beautiful while still in the fermenters. All of the different lots of Pinot Noir blocks and clones from Rio Vista were kept separate, tasted over the coming months and allowed to quietly age in the barrel for 15 months. At that time, the different components of the vintage were tasted and a blend assembled. Ah, the Rio Vista spice cabinet!

The 2005 vineyard blend ended up with clones 115, 667 and 777 – each contributing a component and enhancing the others. The result is a highly structured wine with layers of complexity and intrigue. As all three Pinot Noir clones in this assemblage are from the “Dijonaise” clonal family, the label sports a “Dijon” brand. A dark burgundy (of course!) color foretells of the depth of this wine. Upon a swirl classic notes of cherry, black cherry and holiday cranberry are unleashed. A silky texture precedes fruit notes of dried cherry, rhubarb and black currants, then some nice elegant dusty tannins, a mineral-laden earthiness and more cran-cherry. Beautifully balanced with firm structure and a yin-yang of fruit notes. So...”please pass the Dijon!”

Harvested:	September 14-21, 2005	Alcohol % by Volume:	14.8%
Bottled:	December 6, 2006	pH:	3.68
Released:	December 1, 2007	TA:	0.60

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