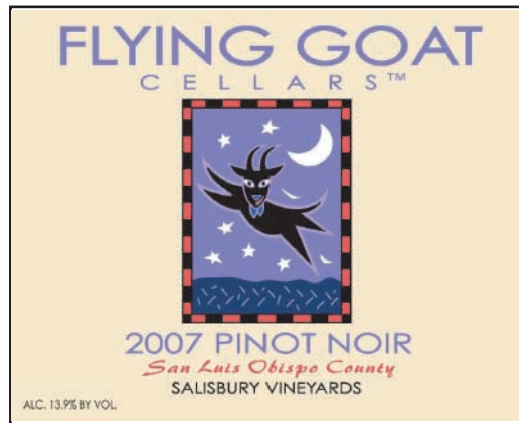


Product Fact Sheet

2007 Pinot Noir, Salisbury Vineyard

San Luis Obispo County



Nestled in the Avila Valley in San Luis Obispo County, the Salisbury Vineyard is located a scant 2 miles from the Pacific Ocean. A cool-climate paradise for Pinot Noir, the vineyard is enveloped in maritime fog until mid-morning and then enjoys long days of sunny, 70° days until the sun sets and the temperature drops up to twenty degrees each evening. According to owner John Salisbury, the site is really unique: “Avila Valley is colder, but it gets more sun than most people think,” says John. “The Chumash Tribe called it ‘Hole in the Sky,’ as it clears here first”. Add to that a sloping southwest facing block, well-drained clay loam soils and you have a vineyard that definitely speaks to sense of place.

The grapes were transported down the coast in the morning fog to the winery in Lompoc in the early hours of the morning to keep them crisp and cool. The petite and beautiful midnight blue clone 2A and indigo purple clone 115 clusters were de-stemmed and then allowed a cold-soak in small open topped fermenters before being inoculated with cultured yeast. Punched down by hand each morning and evening to control fermentation temperature and to extract color, tannins and flavors from the skins, the new wine was then gently placed into French Oak barrels, 25% of which were new. Kept separately until blending trials determined the final composition of the 2007 release, the young wines aged in barrel for nine months. A light filtration and bottling occurred at the onset of the next year’s harvest, and the newly bottled wine was cellared for nine months prior to release.

The dark red brick color of the wine and the brilliance shining from the glass give a hint of elegance of the 2007 Pinot Noir from Salisbury Vineyard. A treat for the eyes alone, that first swirl then satisfies the sense of smell with a virtual bouquet of elegance. Perfumed and floral nuances rise from the glass – sandalwood incense, fresh garden herbs d’provence, rose petals – joined by hints of white-pepper spice. The palate begs for a taste and is rewarded with a sophisticated and silky texture bringing red plum, cherry pie, and strawberry preserve notes interlaced with more exotic spices of cardamom and tea. The wine is refined and showy all at the same time, and finishes with cola notes, lively acidity and polished tannins. Ready to enjoy now, but will continue to improve with 5-7 years of cellaring.

Harvested:	October 1, 2007	Alcohol % by Volume:	13.9%
Bottled:	August 22, 2008	pH:	3.61
Released:	May 15, 2009	TA:	0.68 g/100ml

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