

PINOT NOIR ESTATE 2010

Based exclusively on fruit from our old vine HMR Pinot Noir Vineyard in the mountainous terrain of West Paso Robles, the Estate label represents a barrel selection of sites from throughout the property. The vines date from 1964 and are the oldest planting of Pinot Noir on the south-central coast of California. The vineyard lies in coastal influenced microclimate of the Santa Lucia Mountain range at 1700 ft. elevation and sits on well draining calcareous limestone soils. Sitting at the bottom of a steep ridge the site collects the cooler air and is sheltered from the warmer afternoon sun.

2010 was a cool growing season for Paso Robles with better than average winter rains and moderate summer temperatures, without the often encountered heat spikes, typical of the region. Pinot Noir, a cool loving variety, showed its full potential, the beneficiary of long hang times and the absence of heat extremes.

The wine is a transparent garnet color with a beguiling bouquet of rose petals, cherry and black fruits and an exotic subtle smokiness. On the palate one encounters flavors of softly textured Italian plums with hints of Assam tea, finishing with a peacock's tail of sandalwood incense and the lingering silky sweet impressions of a cherry and allspice cocktail. Delicate and lacy in its architecture this is a Pinot for pairing with salmon or herb crusted poultry dishes or just solo sipping. Drink now through 2015.



VINEYARD DETAILS:

Vineyard: HMR Estate, planted: 1964
 AVA: Paso Robles
 Elevation: 1,700 – 1,900 feet
 Grade: 15% - 30%
 Soil: Calcareous Limestone
 Clone: HMR Selection
 Rootstock: Own-Rooted
 Acres: 32

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
 Cases: 1100 cases produced
 Release Date: May, 1st 2013
 CA Suggested Retail: \$25

HARVEST DATES:

September 10 – 29th, 2010

TECHNICAL DATA:

Alcohol: 13.7%
 pH: 3.78
 TA: 5.71 g/L
 Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 16 months 100% French oak (13% new).
 Bottled: May 3, 2012.
 Unfined. Unfiltered