



2008 "BLOCK 216" PINOT NOIR

SIERRA MADRE VINEYARD SANTA MARIA VALLEY

VINEYARD

DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE, SERIES	SANDY-LOAM, GAREY
AVERAGE ELEVATION	402'
VINE SPACING	6' X 4'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	1997
ROOTSTOCK	101-14
CLONES	5(100%)

HARVEST 2008

DATE	9/15/08
TONS	2.5
BRIX	24.3°

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MONTHS IN OAK	16 MONTHS IN FRENCH OAK (75% NEW)

WINE

PH	3.68
TA	0.55 g/100ml
ACTUAL ALCOHOL	13.9%
BOTTLING DATE	1/27/10
BARRELS PRODUCED	8 BARRELS
RELEASE DATE	9/10
DRINK	NOW THROUGH 2018

THE VINEYARD SITE

Situated in one of the Central Coast's most coveted appellations, the Sierra Madre Vineyard lies near the western edge of the Santa Maria Valley, in northern Santa Barbara County. The light-textured, well-drained, sandy-loam soils nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration, all essential qualities for top-level wines. With its evening sea breezes, the region is arguably California's coolest grape growing region, this coastal valley is perfectly suited to cool climate varieties, including the eight Pinot Noir clones grown here. The Sierra Madre Vineyard wines are owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

THE WEATHER

The 2008 weather was typically cool, with the mean temperature in the 55-65 degree range throughout the growing season. Precipitation was very low, which we supplemented with moderate irrigation. The irrigation restraint together with the cool afternoons and nights ensured slow and intense flavor development, which our customers cherish.

THE WINEMAKING STYLE

Winemaker Steve Rasmussen insists on hand-harvesting and sorting in the cool morning, a scenario ideally suited to Sierra Madre's unique coastal proximity. At the winery, Burgundian techniques were employed and each clone was gently vinified as an individual lot. Right from the early barrel ageing, we knew that the Pommard clone was exceptional, and decided to release it as a single bottling. This particular Pommard selection came from Block 216 on the estate. Aged in French oak barrels, a subtly toasty, elegant wood character was imparted to the developing wine.

TASTING NOTES & FOOD PAIRING

The wine begins with a restrained sweet fruit nose of up-front dark berry spice and definite blueberry undertones. Its luscious range of complexity is true to the Burgundian style and flavors of the Côte de Beaune.

This wine would truly enhance roast duck, smoked pork, or other spice-forward dishes shared with great friends and family.

