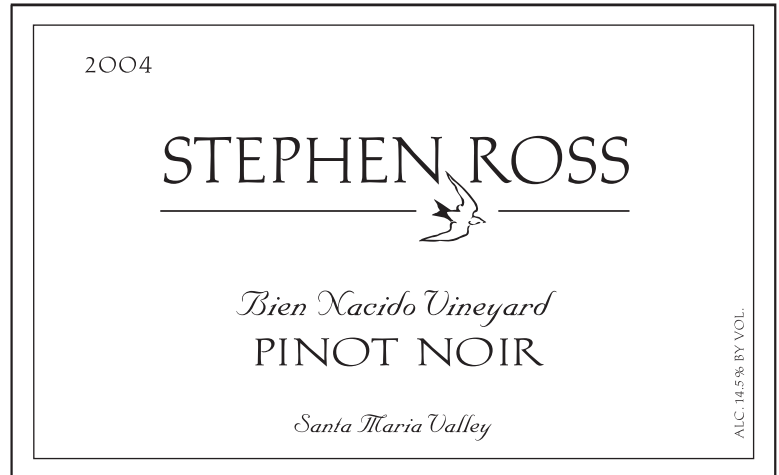


2004

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 4 and 13, 2004
- Block N clone 115 young vines and Block G clone 5 old vines
- 100% destemmed, and crushed into 5-ton fermentation tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 55 °F
 - 7 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 11 months - 40% new *François Frères* and *Sirugue* and 60% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.5% alcohol, 5.55 T.A., 3.67 pH
- Bottled non-filtered on August 2, 2005

The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2004 season was generally cool and moderate, punctuated by a week of 100 °F days in early September. In general, vine yields were average at around 2 tons/acre although the young vines in block N yield around 1 ton/acre. This marks the first year that *Stephen Ross* has utilized some of the new interplanted Dijon clones at Bien Nacido Vineyard.

The wine is very dark ruby in color and has more tannins than previous vintages due to the introduction of the new clones. It has aromas of raspberry, black cherry and white pepper. There is a powerful, lingering core of “small red berries” in the flavor with a hint of toasty oak. It is voluptuous in body, has rich flavors and refined, silky tannins.

372 cases produced.