



Product Fact Sheet

2013 YNOT Pinot Noir Santa Barbara County

Vineyards:	Solomon Hills Vineyard, River Bench Vineyard and Rio Vista Vineyard all from Santa Barbara County		
Clones:	667, 113, and 31		
Harvest:	September 8 – September 21, 2013		
Yields:	About 2 ½ to 3 tons per acre		
Crush:	Whole berry destemmed into small open top fermenters. Then cold maceration of the grape must for 2-3 days at 45 degrees F prior to fermentation.		
Yeast:	Bourgogne RC 212, Assmanhausen		
Fermentation:	10-14 days, with punch downs 2 times a day		
Blend:	70% Santa Maria Valley, 30% Sta. Rita Hills		
Barrels:	100 % French Oak (5 -6 years old) Rousseau, Sirugue, and Cadus		
Production:	458 cases	Alcohol:	14.5%
pH:	3.68	TA:	.55 gm/100 ml
Retail Price:	\$26		