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Pinot Noir

Paraiso Vineyard

Old Vines

Santa Lucia Highlands

2007

Alcohol 14.1%/vol

Vineyard Owner: The Smith family

Appellation – Santa Lucia Highlands

Vineyard Planted – 1973

Clone – Martini

Average Brix at Harvest – 25

PH – 3.65

T.A. – 6.2 g/l

Alcohol – 14.1%/vol

Fermentation – 100% de-stemmed fruit fermented in 1 ton fruit bins with Assmanhausen yeast. 14-day cuvaison at peak temperature of 88 degrees. Three hand punch downs daily during peak fermentation

Ageing – All French oak, 25% new. Coopers – Remond, Francois Freres, Billon, Cadus

Total Production – 172 cases

Tasting Notes – A deep, dark ruby color introduces powerful dark fruit, spice and loamy earth aromas with hints of anise and sage. The palate is rich and velvety with penetrating old vines concentration, ripe tannins and an abundance of black fruits and spice. The finish is prolonged and lush with savory earth and oak accents

Stephen Silva, Managing Partner & Winemaker