



Product Sheet

2018 YNOT Pinot Noir Santa Barbara County

Vineyards:	Solomon Hills and Rio Vista Vineyard
Clones:	113, 115, 667 and 777
Harvest:	September 1 – September 17, 2018
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:	60% Santa Maria Valley, 40% Sta. Rita Hills
Barrels:	100 % French Oak (5 -6 years old) for 8 months
Production:	252 cases
Alcohol:	14.1 %
pH:	3.64
TA:	.64 gm/100 m
Retail Price:	\$30