



### **WINE STATISTICS**

<b>VINEYARDS:</b>	47% Schug Estate Block 8 (Pommard); 35% Block 9 (Pommard); 11% Block 10 (Dijon clone 115); 7% Block 4 (UCD clone 13)
<b>APPELLATION:</b>	Carneros
<b>HARVEST DATES:</b>	September 17 <sup>th</sup> through October 6 <sup>th</sup> , 2011
<b>SUGAR AT HARVEST:</b>	24.7 degrees Brix average
<b>FERMENTATION:</b>	9 days in stainless steel punch-down fermenter, with cap submersion at 6 to 24 hour intervals
<b>AGING / COOPERAGE:</b>	Aged 16 months in 32% new and 68% in 1 to 3 year old French oak barrels
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA= 0.65 g/100ml; pH = 3.60
<b>PRODUCTION:</b>	317 cases (12 x 750 ml); 8 cases magnums (6 x 1.5L)
<b>RELEASE DATE:</b>	October 1 <sup>st</sup> , 2013
<b>WINERY RETAIL:</b>	\$45 per 750ml bottle

### **WINEMAKER'S NOTES**

*This special bottling of Estate grown Pinot Noir was selected from barrels destined for our "Heritage Reserve" bottling, and aged for a total of 16 months in French oak barrels. These barrels best represent the unique characteristics of the Schug Estate blocks 8, 9, 10 and 4. The weighty meatiness and smokiness of the Pommard clone planted in Block 8 and 9 is enhanced by the fruity exuberance of the Dijon 115 clone in Block 10, and UCD 13 clone in Block 4. A bouquet reminiscent of roses, ripe cherries and spice lead to rich flavors of black cherry and plum, all finishing with hints of tobacco and spicy new oak. This wine is perfect for the collector's cellar, and will continue to age gracefully for up to 10 years.*