



This is a serious wine from an extraordinary vintage and a long-established vineyard. Dark garnet, slightly brooding at first opening, a swirl releases aromas of black cherry and earthy forest/pencil box notes. This is a structured wine, with the lively acidity found in the appellation and Chinese tea-like tannins on the palate. Dried blueberry and garden herb spice round out the flavor profile, which lingers with a mineral-laden finish so characteristic of the Huber Vineyard and the soils of Sta. Rita Hills.

One of the first vineyards planted in what is now the Sta. Rita Hills appellation, the Huber Vineyard is located in the northern part of this Santa Barbara County sub-AVA. Sta. Rita Hills is a small appellation encompassing just 100 square miles, and located in one of the few transverse valleys in the western hemisphere. Its cool climate, ocean breezes, coastal fog and diverse soils come together to create the perfect climate for growing exceptional Pinot Noir.

2007 was an extraordinary year for grapes in Santa Barbara County – often being hailed as the vintage of the decade. This was especially true in the Huber Vineyard- a cold winter delayed budbreak and semi-drought conditions throughout spring and summer resulted in very small clusters and berries with beautifully concentrated flavors.

Hand harvested on October 4, 20% of the clone 115 Pinot Noir was left as whole clusters, and the remainder de-stemmed. Cold soaked in one-ton open top fermenters to extract color, tannins and flavors for the skins prior to yeast inoculation, the “must” was hand-punched down 2-3 times per day for the two-week fermentation period. An additional week of extended maceration on skins occurred prior to free run wine being gravity racked to barrel and the skins gently pressed with a hand-powered basket press. Only French oak barrels were employed (one new, three neutral). The wine aged in barrel for 18 months and was racked twice during this time, before being bottled in December 2008. The bottled wine was held in the cellar for a further year before release.

Dave’s recipe suggestion: Barbecued Duck with grilled Leeks and Gratin potatoes

100 cases produced

\$32 recommended retail price

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