



PESSAGNO

WINERY

2005 Pinot Noir

Lucia Highland Vineyard
Santa Lucia Highlands

Harvest Date

September 21 - 29, 2005

Harvest Brix

26.6

Months in Oak

Eleven

Alcohol

14.9%

pH

3.67

TA

6.15 grams/liter

Rs

Dry

1,170 six-pack cases bottled

September 20, 2006

Suggested Retail

\$32.00/bottle

THE VINEYARD

Lucia Highland Vineyard is located in the northern region of the Santa Lucia Highlands appellation of Monterey County and just a stone's throw across the street from our winery. Its proximity to the cool maritime influences of the Monterey Bay allows the fruit to ripen slowly, producing world-class Pinot Noir with intense, up-front berry fruit flavors, seductive texture, and silky tannins. The vineyard is trellised to a Vertical Shoot Position (VSP) system that allows maximum sun exposure to the berries during ripening.

THE VINTAGE

Due to a warmer and wetter winter than usual, both Chardonnay and Pinot Noir were in full budbreak by February 28th, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures with the warmest day only reaching 88 °F; slowing maturation in the vineyard to a snail's pace. Harvest started in late September, and the extended growing season resulted in very high quality fruit due to extended "hang-time" on the vine.

THE WINEMAKING

The Lucia Highlands Vineyard is comprised of several Dijon clones as well as several other proprietary clones that are fermented and barreled separately until just prior to bottling. The grapes were only lightly crushed into small fermentors, in which nearly 50% of the berries were left whole. A Burgundian style yeast culture, known for bold flavors and aromas, was used for fermentation. Allowed to barrel age "sur lees" for eleven months, this wine possesses a well-balanced structure and stylish complexity.

TASTING NOTES

The second release of the Lucia Highlands Vineyard Pinot Noir has vastly exceeded our expectations. This wine is rich and elegant, offering deep concentrated layers of cherry, current, and violets and a hint of caramel from oak aging. Stylistically classic, it wine pairs well with lighter cuisine, especially salmon, shellfish, and pork.

Steve Pessagno, Winemaker