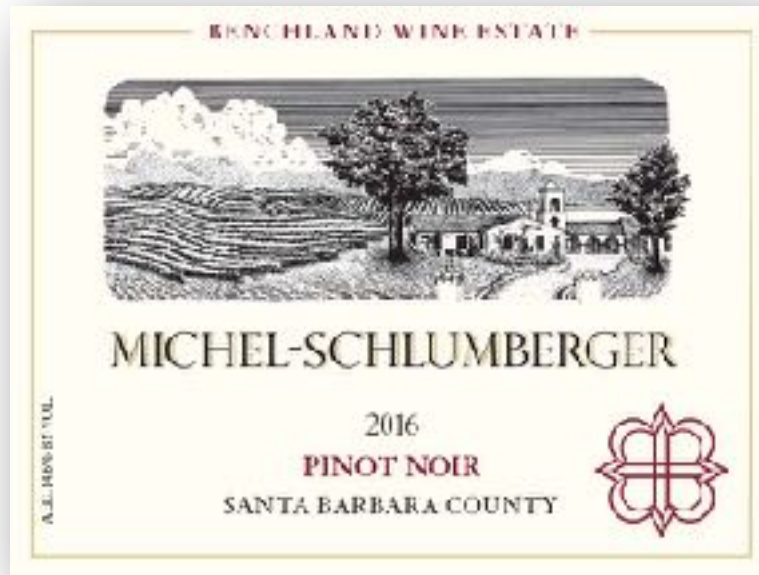


Michel-Schlumberger

2016 Pinot Noir Santa Barbara County



Varietal Composition: 100% Pinot Noir (50% from Santa Rita Hills, 50% from Santa Maria Valley)

The Vineyard: Santa Rita Hills is a transverse mountain range along the Pacific Ocean. This unique landscape allows the marine air to flow directly into the valley, keeping the vines covered with very cool temperatures during the ripening season, and producing grapes with rich, bright perfume-like Pinot Noir flavors. Santa Maria Valley, just to the north, has similar climate tempered by marine air but its slightly warmer temperature allows fruit to develop generous amounts of rich texture and complex flavor.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: Average brix: 25.6 pH: 3.42 TA: 0.72 g/100ml

Fermentation: Crushed into small open top fermenters and cold-soaked for two days, the must was inoculated and fermented on the skins for two weeks to develop full rich flavor and structure.

Cooperage / Aging: aged for 12 months in French oak barrels

Sensory Notes:
Color: ruby
Aromas: blueberry, cherry, raspberry
Palate: finely textured, rich Pinot flavors, long fruit finish

Bottling Date: October 25, 2017

Cases Produced: 482

Final Technical Info: pH: 3.52 TA: 0.64 g/100ml Alc: 14.6% RS: under 0.1%