



## THREE SAINTS

2007

PINOT NOIR

*Santa Maria Valley*

### 2007 THREE SAINTS PINOT NOIR SANTA MARIA VALLEY

At Dierberg Vineyard we make three tiers of Pinot Noir from our Santa Maria vineyard. The Three Saints bottling is our most accessible wine intended for near-term enjoyment. Winemaking is adjusted to feature lush fruit and silky tannins.

#### THE VINEYARD

Dierberg Vineyard is situated atop a sandy loam mesa above the South Bank of the Santa Maria River. The ranch features a series of gently rolling hills and soils that are uncharacteristic of the growing area. The higher loam content and slightly heavier texture of our soil tends to produce Pinot Noirs that are more powerful in structure and more savory in flavor-profile than is typical for the Santa Maria Valley.

We've planted the ranch to a number of different Burgundian clones and some not so common California selections, all on limiting rootstocks adapted to the soil conditions of the property, which offer us a wide palate of colors and textures from which to paint the most accurate picture of our ranch that we can.

Wines from the Dierberg Vineyard—both our own and those from producers who purchase our fruit—take a long time to evolve and unwind, making them rewarding candidates for a sojourn in the wine cellar.

#### THE VINTAGE

Drought-level rainfall and severe winter freezes during the December holidays started the growing season in an atypical fashion. Many young shoots were stunted due to the freezes and only began to show acceptable vigor when we plowed under our "green manure" cover crop consisting of oats, bell beans, vetch and peas in late spring. Conditions during bloom time were ideal, with moderate temperatures and an absence of our normal winds, and completed in less than a week. Meanwhile, set was erratic from shoot to shoot, with some shoots setting as many as three clusters while others set none. In spite of low winter rainfall, weather during the growing season was generally cool and we irrigated very little, only 6 to 10 gallons per vine for the entire season. Veraison was very even and weather during harvest was warm and steady. We harvested a slightly below average crop load at a leisurely pace from mid September through early October.

#### WINEMAKING

Fruit is harvested by soil type—across several different blocks—rather than by discreet clonal selections. The lots that are flagged for the Three Saints project are destemmed entirely but not crushed. Very little sulfur is added in the fermentor and no yeast nutrients are used. The must is chilled to 55 degrees Fahrenheit and allowed warm slowly and commence fermentation on its own yeast. Peak fermentation temperatures are in the high 80's and low 90's and the must is allowed to finish fermentation in the low 80's and is sometimes pressed before dryness to accentuate fruit over power. The new wine finishes primary fermentation and undergoes secondary fermentation in barrel without the addition of commercial malo-lactic starters. The 2006 Three Saints Pinot Noir was aged in 12% new French oak for 17 months, lightly fined with egg whites for clarity and bottled without filtration.

#### THE WINE

Our most overtly fruity and exuberant Three Saints Pinot to date, the 2007 shows bright blackberry, crushed raspberry and subtle black tea notes. On the palate the wine is both vibrant and luxuriously rich, with decadent creamy blackberry flavors underpinned by satiny tannins and a blast of fresh acidity. Although our 2007 Three Saints Pinot will age well for up to three years, it would be a shame not to drink it now for its almost primal sense of gratification.

#### BY THE NUMBERS

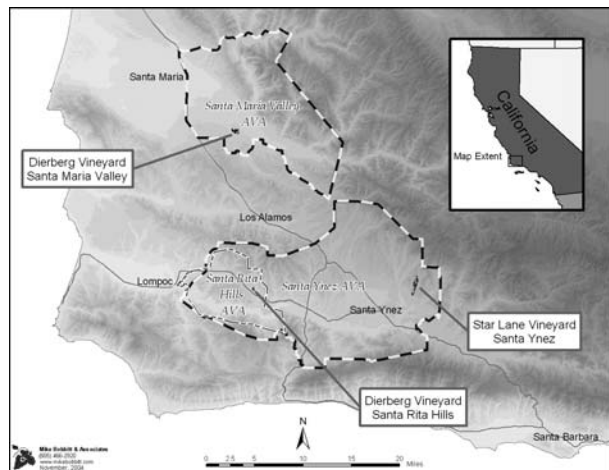
Composition: 100 % Pinot Noir

Appellation: Santa Maria Valley

Alcohol: 14.1%

pH: 3.45

Total Acid: 7.2 g/L



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