

THREE SAINTS

PINOT NOIR

Three Saints Pinot Noir is comprised of fruit from our estate vineyards in Santa Maria Valley and Santa Rita Hills. Three Saints Pinot Noir accurately reflects the contributions from these exceptional vineyards. It shows the power and intensity of the hillside Santa Rita fruit, combined with the complexity, balance and aromatic expressions from our Santa Maria estate vineyard.

WINEMAKER NOTES

- Our Three Saints fruit is destemmed entirely but not crushed.
- The must is chilled to 55° and allowed to warm slowly and commence fermentation on its own yeast. Secondary fermentation occurs in the barrel.
- Aged 100% in one year old French oak from the forests of Bertranges and Alliers.
- Lightly fined for clarity and bottled without filtration.

VINTAGE NOTES

- 2009 was perfectly uneventful. It gave us a normal growing season with low rainfall and slightly above average yields.
- Overall this season provided the right conditions for very high quality grapes.

TASTING NOTES

Our 2009 Three Saints Pinot Noir begins with ebullient aromatics of crushed raspberries, black cherry, saffrafras, and vanilla bean. A plush mouthfeel accompanies notes of wild strawberry, fresh cedar, and cherry cola. The long finish emphasizes the rich fruit character, with enough bright acid to leave one longing for yet another sip.



WINE STATISTICS

2009

Varietals	100% Pinot Noir
Vineyards	Dierberg Vineyard
AVA	Santa Maria Valley Santa Rita Hills
Harvest Dates	September 2009
Brix (at Harvest)	26.4
Alcohol	14.10%
pH	3.51
Time On Skins	1 Month
Barrels	100% 1 year old French Oak
Coopers	Mixed
Barrel Aging	6 Months
Filtering Fining	None Light
Bottled	August 2010
Suggested Retail Price	\$24

www.threesaintsvineyard.com

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