



## THREE SAINTS

2004

PINOT NOIR

*Santa Maria Valley*

### 2004 THREE SAINTS PINOT NOIR SANTA MARIA VALLEY

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

#### VINEYARD AND WINEMAKING NOTES

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.

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 to 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 rather cool 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 2004 Three Saints Pinot Noir was aged in 33% new French oak for 16 months prior to bottling unfiltered and unfiltered.

#### VINTAGE NOTES

2004 was a long, cool growing season marked by some disease pressure and a financially ruinous crop. It ended in a protracted period of heat during the Labor Day weekend that had most Pinot Noir producers picking the majority of their crop in 3 or 4 days. For those who could harvest quickly enough to stay ahead of desiccation, 2004 produced what will probably be known as the most concentrated Pinot Noirs in Santa Barbara County history.

#### TASTING NOTES

A dark wine, the 2004 Three Saints Pinot Noir features aromas of fleshy blackberry and delicate hints of wild raspberry and tea leaf. The blackberry theme continues on the palate with juicy, flattering fruit accented by fresh acidity. The wine finishes very long and soft.

#### THREE SAINTS WINES

After a ten year search throughout California, Jim and Mary Dierberg selected Santa Barbara County as an ideal area to produce world class wines. Three Saints wines are a vivid expression of carefully selected grapes from our vineyards which are located in three of Santa Barbara County's premiere grape growing regions: Santa Ynez Valley, Santa Maria Valley and Santa Rita Hills.

#### FINISHED WINE

Composition: 100 % Pinot Noir

Appellation: Santa Ynez Valley

Alcohol: 14.8%

pH: 3.58

Total Acid: 6.3 g/L

Production: 2169 cases



## THREE SAINTS

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