

2009 pinot noir santa maria valley

tasting notes

Aromas of dark fruit mix with undertones of spicy lead. Upon decanting, the wine becomes botanical, interlaced with anise seed and tarragon. Its broad texture carries flavors of black cherry and strawberry which enter a mid-palate of Earl Grey tea and dried tobacco. With toothsome tannin, backbone and acidity, the wine remains balanced and graceful through the finish.

wine information

Vineyards	Rancho Ontiveros Solomon Hills Bien Nacido
Clones	115, 667, Pommard, 1a, 2a, 113, 114, Benedict, Swan
Oak	11% New French 89% Neutral French
Aging Time	16 months
Aging	Racked twice prior to bottling
Malolatic	100%
Alcohol by Volume	13.9%
pH	3.6
TA	6.0 g/L
Fining	None
Residual Sugar	0.59 g/L
Brix at Harvest	24.0
Cases Produced	1660
Release Date	March 28, 2011

winemaker notes

Grapes were picked at night and whole cluster sorted at our winery. Tanks were Pigeaged daily during 5 day cold soak. Separated lots by clone were not inoculated for fermentation and were on the skins for a total of 9 days. Each lot was pressed separately, off-dry to barrels to complete RS and Malic fermentation. Lots were racked twice and blended to tank for bottling in early 2011.



alta maria vineyards

James Ontiveros and Paul Wilkins have been everywhere - done everything - but all roads lead to here. As a couple of kids in college, they bonded over an unlikely interest in wine. Interest grew into obsession and obsession became career: one as a viticulturist and one as a winemaker. They worked long hours and made sacrifices to become veterans in their fields, even at a young age. They moved away, lost touch, and many years passed.

Over time, each was drawn to a region of quiet treasure: the Santa Maria Valley. A vineyard on a hill was the setting for the second intersection of these two friends' lives; and this time, they were prepared to make the wine that was waiting for them all along: Alta Maria Vineyards. Their shared affinity for all things homespun and honest reflects the unflappable authenticity of the Santa Maria Valley; its refusal to acknowledge the whims of the masses, and the unheralded excellence of its climate, geography and soils.



THE ARTWORK for Alta Maria Vineyards features hand-hewn iron nails used by homesteaders in Santa Maria before the Industrial Revolution introduced mass-produced, machine-cut nails. Despite its lowly function, each nail is unique from the next according to the conditions in which it was made and the expertise of the craftsman.

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