

STONEHEDGE WINERY
TERRIOR SELECT
2008 Santa Barbara County
Pinot Noir

The Vineyards and Winemaking:

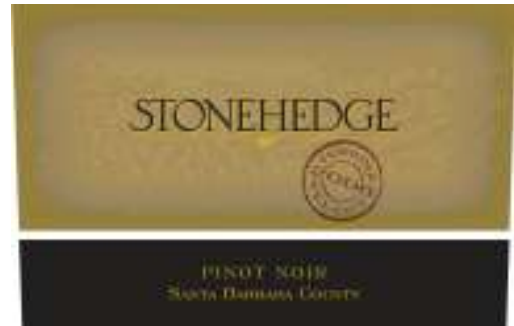
The grapes for this Pinot Noir are from the Los Alamos area of Santa Barbara County. The soils are derived from both volcanic origin and beach sand. It is light in texture and well drained. The temperature in this area is very moderate, nights all year are 50-55F, and highs are rarely over 80F. This leads to a long slow ripening period to develop the wonderful flavors found in this fruit.

Growing season:

The 2008 vintage was preceded by three years of drought, but by March rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was seasonable and allowed the fruit to steadily ripen. September arrived with the warmest weather of the season.

Tasting notes:

The 2008 Terrior Select Santa Barbara County Pinot Noir is a rich, fully ripened Pinot. Its light garnet color and medium body lead into aromas bursting with sweet black cherry and strawberry fruit characters. The wine was aged on older oak, to enhance the flavors without interfering with the fruit. The flavor mirror the aromas, and have a well balanced, clean and sumptuous mouth feel.



Harvest Date:	September 10, 2008
Alcohol:	13.9%
pH:	3.58
Titrateable Acidity:	0.63
Fermentation:	Stainless Steel
Oak Aging:	10 Months in French Oak
Blend:	100% Pinot Noir
Appellation:	Santa Barbara County