



PARAISO

VINEYARDS

Place

Santa Lucia Highlands — the ideal new world site for top-flight Pinot Noir. Paraiso boasts the district's original plantings of Pinot Noir. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow pinot noir of outstanding character and elegance.

to San Francisco



to Los Angeles

THE 2009 ESTATE PINOT NOIR is a fine example of clonal diversity coming together in one wine. It is a blend of six different clones from various blocks and elevations on our estate vineyard. Each brings different elements and structure components to the finished blend.

About 70% of the fruit for this wine was fermented in small five-ton open-top fermenters, with the balance in ten-ton tanks. All received a four-day cold soak, then separate lots were inoculated with two unique yeast strains; RC212 and BGY. Thirty percent of this wine was aged in new French oak barrels, adding just enough wood character. It was raked twice and bottled unfiltered.

This wine is youthful and approachable, with soft tannins and a juicy mid-palate. The focus is decidedly Burgundian, with flavors of raspberry, cherry and wild berries, good acidity, and a nice French oak complexity.

Cheers!

David Fleming, Winemaker

Statistics

Appellation: Santa Lucia Highlands

Owners/Growers: Smith Family

Vineyard: Estate, SIP™ Certified
Sustainable

Clones: Martini, 115, 667, 777, 828, 943

Planted: 1973, 2000, 2004, 2007

Elevation: 400' to 500'

Soils: Chualar Loam, Placentia Sandy
Loam

Climate: Region I, Very Cool

Oak Aging: 11 months, Seguin-Moreau,
Vernou, Mercurey

Production: 19,060 Cases

Winemaker: David Fleming

