



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 2008 ESTATE PINOT NOIR is a fine example of clonal diversity coming together in one wine. It is a blend of four different clones we grow on our estate vineyard. The Martini brings a feminine elegance and delicacy, and 115 and 667 offer masculine structure and intensity, while the 777 adds a soft perfumed, strawberry component.

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 three unique yeast strains; RC212, GRE, and BGY. We increased the new barrel contact from 30% to 40% this vintage, adding just enough wood character. This wine is youthful and approachable, with soft acidity and a juicy mid-palate with seamless transition. The focus is decidedly Burgundian, with flavors of cherry and raspberry.

Cheers!

David Fleming, Winemaker

Statistics

Appellation: Santa Lucia Highlands
Owners/Growers: Smith Family
Site: Blocks 4, 5, 7, 11 and 13
Clones: Martini, Dijon (115, 667, 777)
Planted: 1973, 2000, 2004
Elevation: 400' to 500'
Soils: Chualar Loam, Placentia Sandy Loam
Climate: Region I, Very Cool
Oak Aging: 11 months, Seguin-Moreau, Vernou, Mercurey and Demptos
Production: 14,672 Cases
Winemaker: David Fleming

