



A study of young and old vines.

THE PARING PINOT NOIR 2010

100% Pinot Noir
95% Sta. Rita Hills, 5% Santa Maria Valley
Aged in French oak (35% new, 65% neutral)
for 11 months. Coopers include Remond, Damy,
Ermitage and François Frères
Unfined and unfiltered
1,091 cases produced

WINEMAKER'S NOTES: There's a strong statement from the old vines in this wine. First, all things black: black plum, black cherry, black pepper, black olive and black tea. Then all things from the earth: wet soil, mushroom, leaf underbrush, pine needles and beet root. Smoked meat, campfire notes and a minty freshness. Complex and ever changing nose that usually shows its brooding side, occasionally flirts with a floral aspect but always begs to be paired with food. Bright red cherry and dark plum intertwine on the attack with strong elements of spice and smoke. From there the earth-driven notes add a touch of dusty tannin that slowly resolves into a fruit-laden finish. A fascinating ride through the dark side of Pinot Noir courtesy of the deep-rooted and wise, old vines.

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