



MAIN STREET WINERY

SANTA BARBARA PINOT NOIR

2009

VINEYARD INFORMATION The Main Street Winery 2009 Pinot Noir is sourced from three unique appellations, each providing a layer of complexity to this nicely balanced Pinot Noir. Our Los Alamos estate in the heart of Santa Barbara County's sweeping hills is the primary fruit source for our 2009 Pinot Noir. The coastal influence and unique characteristics of this vineyard yield outstanding fruit full of complexity and flavor. Our winemakers added a touch of Monterey County Pinot Noir; these coastal vineyards allow for a longer ripening season, which results in balanced sugar, acidity and fruit. Finally, 10% of the Pinot Noir fruit was hand selected from our South Napa estate vineyard in the rolling hillsides of the San Pablo Bay. This microclimate allows for a long, even ripening and is considered ideal for Burgundian varieties.

WINEMAKING For the Main Street Winery Pinot Noir, extensive seed removal is incorporated into the cap management process as well as oxidative racking during the oak aging period. This allows the tannins to polymerize more fully, creating larger, softer tannins rather than smaller, aggressive, more angular tannins. It also helps release the aromatic berry character inherent in the grapes.

TASTING NOTES The aromas of the 2009 Main Street Pinot Noir are bright with generous cherry, wood and vanilla. The palate displays flavors of blackberry, sassafras, and a touch of mineral and mint. The finish is nicely structured and ready to enjoy now.

TECHNICAL ANALYSIS

• COMPOSITION	100% Pinot Noir
• APPELLATION	78% Santa Barbara County 12% Monterey County 10% Napa Valley
• ALCOHOL	13.9%
• TOTAL ACIDITY	0.57g / 100ml
• pH	3.6
• RESIDUAL SUGAR	0.2g / 100ml
• NOTES	

