

Windward Vineyard

Pinot Noir Vintage Notes

Vintage: 2005 "Monopole"

Date of Harvest: September 10, 2005

Yield per acre: 2.2 tons/acre

Brix: 23.5

pH: 3.45

TA: .70

Comments: Clean, beautiful fruit

Primary Fermentation: Cold soak for 5 days. RC212, Assmanshausen yeast.

Punchdowns 3 times a day plus pumpover.

Secondary Fermentation: Vinflora Oenos in tank, malo in 30% new oak barrels.

Finished Wine - % alcohol: 14.3

pH: 3.7

TA: .61

Cooperage: 100% French Oak (1/3 new, 1/3 1-year, 1/3 2-years old)

Seguin Moreau Traditional, Medium Toast

Bottling: 2,000 cases