

2010 PINOT NOIR

DOCTOR'S VINEYARD VINEYARD



HIGHFLYER

At Highflyer, we work with small, family-owned, benchmark vineyards throughout California where terroir and varietal are in perfect alignment. We harvest fruit from the Santa Lucia Highlands, Santa Maria Valley, Bennett Valley, Santa Ynez and Napa Valley to produce wines that are thought provoking, varietally and regionally accurate and delicious. Our name references our winemaker/owner Craig Becker's other great passion in life: aviation. As a private pilot Craig can fly to distant vineyards, walk the site, meet with the vineyard management team and return home, all in one day.

VINEYARD

Doctor's Vineyard is in the heart of the Santa Lucia Highlands. This intensely managed property has well drained soils of sandy loam and gravel. We sourced three clones from three small vineyard blocks to complete our 2010 blend: 828 (richness), Calera (brightness) and Swan (texture). Each of these vineyard blocks are planted between 500 and 900 feet above sea level.

WEATHER

The 2010 growing season brought us great density, acidity, and silky tannins. Crop levels were slightly above normal, producing a fruit focused high quality wine. Temperatures in mid-August were mild with less fog and one warm spell that pushed sugar levels and aided in tannin development. Ideal weather persisted, slowly developing the flavors into the perfect intensity.

WINEMAKER NOTES

In 2010 we produced only 36 barrels of Highflyer Pinot Noir from Doctor's Vineyard. The wine was aged for 12 months in 100% French oak, 20% of which were new barrels. This vintage shows bright fruit flavors and the purity of cool climate Pinot Noir aromatics, with tiers of concentrated young cherry, cola, raspberry jam and red plum. Fleshy and full-bodied, the finish is lingering and delicious!

Craig Becker, Winemaker / Pilot



APPELLATION: SANTA LUCIA

HIGHLANDS

BRIX AT HARVEST: 25.2

TA: 6.0 G/L

PH: 3.63

ALCOHOL: 14.5%

PRODUCTION: 700 CASES