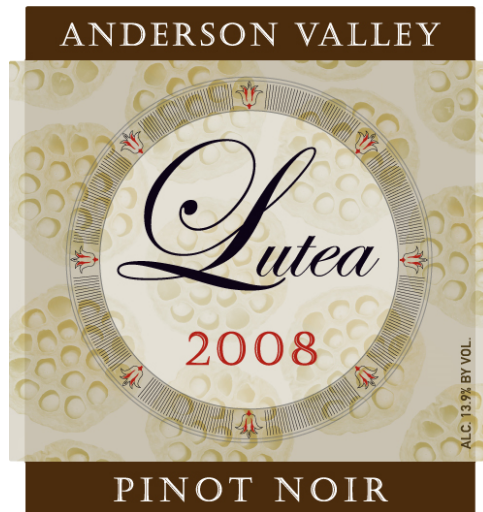


Lutea

organically grown pinot noir



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|-----------------------------|---|
| Varietal Composition | 100% Pinot Noir |
| Appellation | Anderson Valley |
| Farming | Certified Organic & Biodynamic, Filigreen Farm |
| Harvest Dates | 9-16 and 10-17 |
| Harvest Brix | 23.0 to 24.5° |
| Clones | Pommard, 115, 114 |
| Winemaker | Suzanne Hagins |
| Fermentation | small, open-top fermentors |
| Oak | 100% French, 20% new for 16 months |
| Alcohol | 13.9% |
| TA: (g/100ml) | 0.56 |
| pH: | 3.60 |
| Production | 585 cases |

Lutea produces fine pinot noir using organic and biodynamically grown grapes in California's cool north coast region. We believe these viticulture practices yield higher quality fruit, while caring for worker health and the environment. This wine was made in the traditional way; the grapes were sorted, destemmed, cold soaked, punched down by hand, then gently pressed. It was aged in French oak barrels for sixteen months and was not fined or filtered. It is a very structured, masculine pinot noir with moderate tannin and dark fruit character. A must with food, especially red meats and game. Balanced acidity gives further backbone to this age-worthy wine.