



PILGRIM 2010

NOTES

The last of the 2010's – probably my favorite vintage to date, so this is bitter sweet.

Pilgrim is essentially the third wine (following 2008 The Prophet, and 2009 Some Poets) made entirely from fruit grown in our Bien Nacido block, planted in 2006. However, we had to pick so late in 2010 that there was no Viognier to be had to co-ferment; so this is even more dark and brooding than the previous two. Instead, we were able to use a higher than normal percentage of stems in the fermentations, adding a different sort of complexity.

Pilgrim is thoroughly representative of 2010 – open-knit, racy, sexy, and impeccably balanced, the way it came off the vine – there was nothing to be done as a winemaker to bring about improvement, other than patiently waiting for this wine to complete itself in the barrel (with only a single racking).

While Pilgrim has that loose-knit structure of the 2010 vintage, I expect it to age as long or longer than its 2008 and '09 counterparts.

Note that we have changed the appellation on all of our labels from the very generic 'California' to (the only somewhat generic) Santa Barbara County appellation – owing to the fact that since 2009/10 we grow the raw materials in custom-planted vineyards where we hold long-term leases, all of which are located in the county. And because we believe that Santa Barbara county is one of the world's optimal growing regions, capable of consistently achieving greatness.

- Matthias Pippig | Winegrower

VITALS

Varietals	Syrah 100% App. 15% Whole Cluster
Vineyards	Bien Nacido 100%
Harvest Dates	October 15
Yields	1.4 tons / acre ~1.6 lbs/vine
Brix (at harvest)	24.4 – 25.7
Alcohol	15.1%
pH / TA	3.35 – 3.98 / 5.1 – 6.2
Barrels / Coopers	300L + 228L French Oak – 60% seasoned / 40% new
Barrel Aging	32 months
Rackings	One ng)
Filtering / Fining	None
Scheduled Bottling	July 2013
Production	140 (9L) cases
Scheduled Release	Fall 2013
Suggested Retail Price	\$75