

DIERBERG

Pinot Noir

SANTA MARIA VALLEY

2005



ALC HBERVIO

2005 DIERBERG PINOT NOIR SANTA MARIA VALLEY

At Dierberg we make three tiers of Pinot Noir from our Santa Maria vineyard. The Dierberg-Santa Maria bottling is intended to be our most accurate representation of the unique characteristics of the vineyard. Winemaking is necessarily “hands-off” and viticulture is the driving force behind this wine.

THE VINEYARD

Dierberg Vineyard is situated atop a sandy loam mesa above the South Bank of the Santa Maria River. The ranch features a series gently rolling hills and soils that are uncharacteristic of the growing area. The higher loam content and slightly heavier texture of our soil tends to produce Pinot Noirs that are more powerful in structure and more savory in flavor-profile than is typical for the Santa Maria Valley.

We’ve planted the ranch to a number of different Burgundian clones and some not so common California selections, all on limiting rootstocks adapted to the soil conditions of the property, which offer us a wide palate of colors and textures from which to paint the most accurate picture of our ranch that we can.

Wines from the Dierberg Vineyard—both our own and those from producers who purchase our fruit—take a long time to evolve and unwind, making them rewarding candidates for a sojourn in the wine cellar.

WINEMAKING

Fruit is harvested by soil type—across several different blocks—rather than by discreet clonal selections. The grapes are destemmed but not crushed and occasionally whole clusters are included based upon the gut instinct of the winemaking team. Very little sulfur is added in the fermentor and no yeast nutrients are used. The must is chilled to 55 degrees Fahrenheit and allowed warm slowly and commence fermentation on its own yeast. Peak fermentation temperatures are in the high 80’s and low 90’s and the wine stays on its skins for an average of 18 days. The new wine finishes primary fermentation and undergoes secondary fermentation in barrel without the addition of commercial malo-lactic starters. The 2005 Dierberg was aged in 90% new French oak for 16 months prior to bottling unfinned and unfiltered.

THE WINE

In keeping with the traditional Dierberg style, the 2005 Pinot Noir is an immense wine, yet one that retains great balance, nerve and elegance. Dark raspberry and wild blackberry notes are accented by the characteristic “sauvage” note of our special terroir. Flavors lean towards the fresh raspberry end of the spectrum, with sexy mocha and complex forest floor nuances. As always, our Dierberg Pinot Noir features surprising grip and structure for such a ripe wine. Enjoy it now for its wild fruit and explosiveness or cellar for several years to bring out the subtle complexities lurking just below its surface.

Composition: 100% Pinot Noir

Appellation: Santa Maria Valley

Alcohol: 14.9 %

pH: 3.68

Total Acid: 6.2 g/L

Production: 4958 cases

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