

<b>Appellation</b>	Arroyo Seco
<b>Vineyard</b>	Delfina's - Home Estate
<b>Soils</b>	Arroyo Seco & Chular Loams
<b>Climate</b>	Very Cool, Region I (UCD)
<b>Alcohol</b>	13.9%
<b>Clones</b>	Dijon 115, 667, 777, Pomm 4
<b>Oak Aging</b>	10 mos, French oak
<b>Production</b>	481 cases
<b>Sugg. Retail</b>	\$35



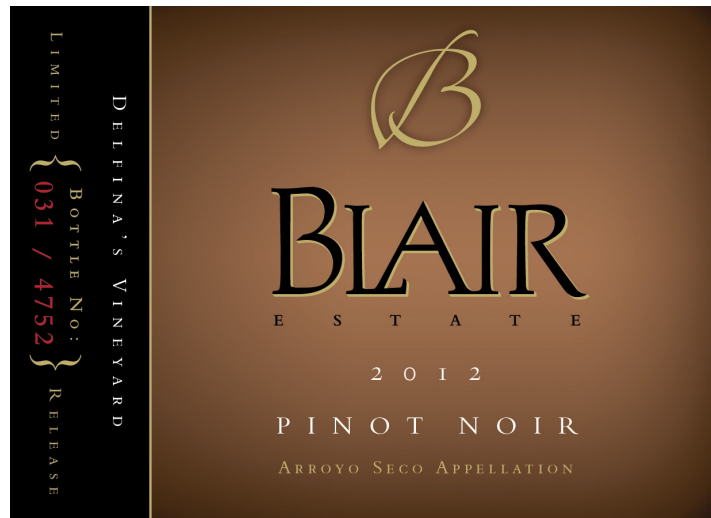
## The Arroyo Seco

The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range. Moving east, the topography widens and opens up to the Salinas River Valley.

The district shares many of the same climatic influences as the neighboring Santa Lucia Highlands appellation. The Arroyo Seco’s close proximity to Monterey Bay makes for a very cool climate – perfect for growing world-class Pinot Noir. Morning fogs and afternoon winds mitigate daytime temperatures; the extended growing season in the Arroyo Seco is one of California’s longest.



Blair Estate  
 Monterey County, USA  
 blairwines.com



## 2012 Delfina's Vineyard Pinot Noir

This is the second release of Blair Estate Pinot Noir. Only 481 cases were produced from just twenty-five barrels from the outstanding 2012 vintage off the estate.

### Vineyard

Delfina's Vineyard is the very heart and soul of the Blair Estates' label. Named after our family matriarch and beloved grandmother, the vineyard sits on the very first property purchased by our grandparents in the 1920s.

The 2012 growing season was a textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation.. Above average winter rainfall gave way to perfect spring and summer temperatures. Few heat events allowed for gentle ripening to a harvest that lasted through mid October. The "field blend" consisted of Pinot Noir clones 115, 667, 777, and Pommard 4.

### Cellar

Whole berry fermentation was started with cultured yeasts in small open top tanks. The cap was manually punched down for optimum extraction and structure with soft tannins. The wine was transferred to a combination of Francois Frere and Seguin Moreau Burgundy barrels, with forty-five percent being new, for malo-lactic fermentation and 10 months of aging.

### Wine

In the glass, the 2012 Blair Pinot Noir displays a nose of rose petal, anise, and spice combine with Bing cherry and strawberry. This spicy fruit tandem carries onto the palate, joined with a light touch of warm, vanillin-oak. Medium acidity and silky tannins give the wine weight in the mouth and carry it to a long finish. An incredibly food-versatile Pinot; try it with roast salmon, duck, lamb, mushroom dishes, or just about anything