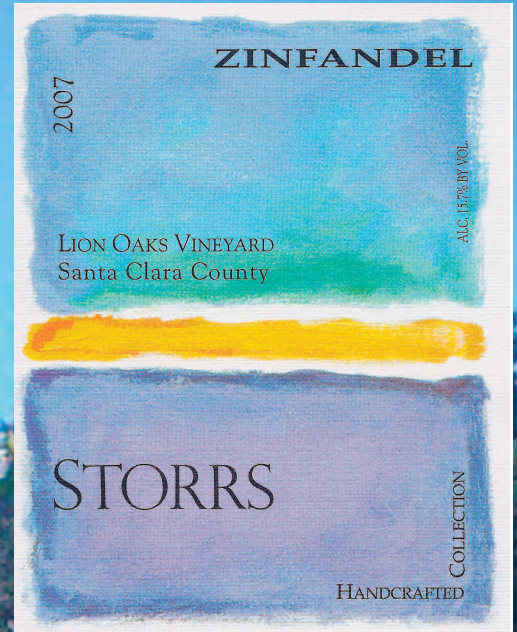


## LION OAKS VINEYARD

- 100 years-old
- head-trained vines, dry-farmed, cane-pruned
- eastern slopes of Mt. Madonna
- sandy, meager soils on two sides of a small creek
- Yields: 1/2 to 3/4 ton per acre

## GROWING CONDITIONS

- very warm days; cooled by fog which flows over mountain in the evenings
- large berries filled with vibrant esters of olalieberry and blackberry



## WINEMAKING

- Hand harvested October 15 - 20
- de-stemmed only
- whole-berry fermentation
- fermented in small lots
- open top fermentors
- traditional punch down by hand
- 70% air-dried American oak;  
30% French oak
- several yeast strains including:  
D254, L2226 & native
- aged for 21 months
- bottled August 2009
- 238 cases produced

## WINEMAKERS' NOTES

Very expressive of its old vine heritage with a bold, full-bodied yet surprisingly supple palate. The nose is filled with ripe blackberry, olalieberry and boysenberry notes that leap from the glass followed by a soft vanilla due to long-term aging in small oak cooperage.