

Drew Family Cellars

**Pinot Noir
Threesome
Santa Rita Hills, 2004**

Vineyard Tech.'s – 39% Fiddlestix, 32% Clos Pepe 29% Arita Hills

Vineyard:	Fiddlestix (39%)	Clos Pepe (32%)	Arita Hills (29%)
Variety:	Pinot Noir	Pinot Noir	Pinot Noir
Harvest date:	September 21	October 2	September 2
Sugars:	26.1 degrees Brix	25.0 degrees Brix	25.3 degrees Brix
Clone:	777, Pommard 4	115	667
Slope:	riverbed	gentle slope	moderate/steep
Aspect:	North East facing	South	North
Soil:	sandy riverbed loam	sandy clay	dark clay silt

Finished wine

Alcohol:	14.4% by vol.	Date of bottling:	August, 2005
TA:	6.8 grams/liter	Number of cases:	319 cases
Ph:	3.66	Release Date:	January, 2006
Oak:	15% new Hungarian oak 30% new French oak 55% seasoned French oak		

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This wine is a unique blend of 100% Pinot Noir from some of the best and most reputable Pinot Noir vineyard sites in the Santa Rita Hills Appellation of Santa Barbara County. The philosophy behind the blending resulted while imagining what these great single vineyard wines could do if they were layered on top of one another

Two outcomes typically come from blends. Something is lost or something is gained and in this case, it definitely gained. The synergy and exciting components are approximate thirds of the Clos Pepe Vineyard, the Arita Hills Vineyard and the Fiddlestix Vineyard. The distinctive characteristics that stand out in each vineyard lot include the powerful dark rich and tannic Clos Pepe, the exotic and pungent floral tones of the Fiddlestix and the magical distinctive and ethereal earth and spice qualities of the Arita Hills Vineyard. All in all, making for a wonderful blend, full of complexity with a great breadth of characters that linger on a long voluptuous finish.

Dark red and magenta color. The nose is complex with fresh cherries and dark berries, mandarin orange candy, maple bark and floral spice potpourri. The structure is soft with a full burst of fruit on the mid palate with a pleasing balance between tannin, fruit weight and acid that gives way to a long cascading finish of blackberries, cherries and leather.