



TECHNICAL NOTES

Vintage:	2008
Varietal:	Pinot Noir
Appellation:	Santa Barbara County
Grower/Ranch:	84% Garey, 16% Sierra Madre
Produced and Bottled by:	Rusack Vineyards, Solvang California
Bottling Date:	August 24, 2009
Cases Produced:	792
Bottle Size:	750ml
Retail Price:	\$30.00 per bottle
Release Date:	Spring/Summer 2010
Winemakers Tasting Notes:	The 2008 Rusack SBC Pinot Noir is favorite among restaurateurs. This wine is packed with bright spicy flavors of strawberries, coffee, and caramel. This makes for a very approachable food friendly wine and local favorite.
Optimum Storage Conditions:	Constant temperature, 55-58° F, darkness
Aging Potential:	To enjoy young fruit aromas, consume within 1-2 years of bottling date. For extended aging under ideal conditions, consume within 2-5 years of bottling date.
Fermentation:	Fermented in 1 ton macro bins
Aging:	100% French Oak (31% new) for 10 months, Unfiltered
Bottle Analysis:	
Alcohol:	14.2%
pH:	3.51
TA:	0.683 g/100 ml

RUSACK VINEYARDS

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